

THE NATIONAL

PROVISIONER

SEPTEMBER 4 • 1948

Leading Publication in the Meat Packing and Allied Industries Since 1891

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Irvin A. Busse, who owns and operates Busse Brokerage, the only packing house brokerage firm which deals exclusively in Dressed Hogs, will be in New York City from September 18th to 25th inclusive at the Waldorf Astoria during the American Meat Institute's Annual Convention. Mr. Busse will welcome the opportunity to discuss with you personally the numerous advantages of either buying or selling Denominator Dressed Hogs, depending upon your plant's location and other individual circumstances.

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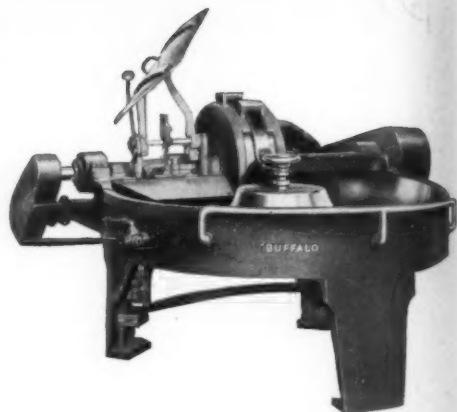
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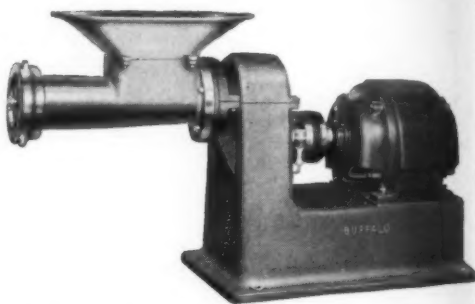
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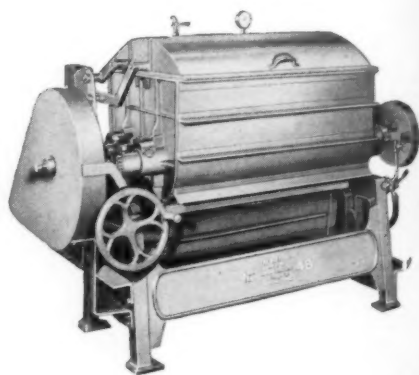
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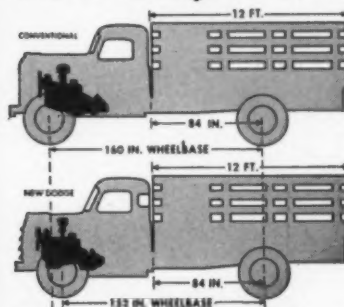
Read this 10 Point Comparison

(Dodge Model F-152; 14,500 pounds Gross Vehicle Weight—and Comparable Competitive Models.)

FEATURES AND ADVANTAGES	DODGE "Job-Rated" TRUCK	TRUCK "A"	TRUCK "B"	TRUCK "C"	TRUCK "D"
Wheelbase	152 in.	161 in.	158 in.	159 in.	161 in.
Cab-to-Axle—to take 12-foot body	84 in.	84 in.	84.06 in.	84 in.	84 in.
Wide-Tread Front Axles (shorter turning—more stability)	62 in.	56 in.	60.03 in.	58½ in.	56 in.
Modern "Cross-Type" Steering	Yes	No	No	No	No
Turning Diameter * —Left —Right	50½ ft. 50½ ft.	61½ ft. 61½ ft.	60½ ft. 54½ ft.	54½ ft. 54½ ft.	66½ ft. 66½ ft.
Maximum Horsepower	109	93	100	93	100
Total Spring Length (Front and Rear "Cushioned Ride") †	194 in.	171½ in.	162 in.	176 in.	182 in.
Cab Seat Width (Measure of Roominess) ‡	57¼ in.	52¼ in.	51½ in.	47½ in.	52¼ in.
Windshield Glass Area ▲	901 sq. in.	713 sq. in.	638 sq. in.	545 sq. in.	713 sq. in.
Vent Wings plus Rear Quarter Windows	Yes	No	No	No	No

* To outside of tire (curb clearance.) Computed from data based on tests or computations obtained from usually reliable sources. † All four springs. ‡ Measured from production models. ▲ Computed from width and depth measurements; no allowance for contours.

Better Weight Distribution Easier Handling Shorter Turning Diameters



Front axles have been moved back, engines forward, placing more load on the front axle. While cab-to-axle dimensions are the same, wheelbases are shorter, giving better weight distribution, and increased payload.

This new weight distribution, combined with longer springs, produces a marvelous new "cushioned-ride."

You get still more comfort from new "Air-O-Ride" seats, with their easily controllable "cushion of air."

CONVENTIONAL LEFT TURN



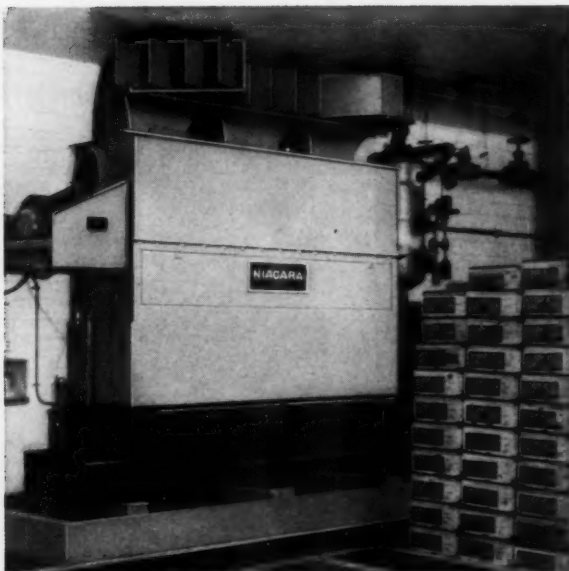
CONVENTIONAL RIGHT TURN

You can turn in much smaller circles, both right and left—you can back up to loading platforms or maneuver in crowded areas with greater ease—because of new type "cross-steering," shorter wheelbases, and wide tread front axles. In all, 248 different "Job-Rated" chassis and body models. Up to 23,000 lbs. G.V.W. Up to 40,000 lbs. G.T.W.



- 1—PLENTY OF HEADROOM.
- 2—STEERING WHEEL... right in the driver's lap.
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- 5—CHAIR-HEIGHT SEATS... just like you have at home.
- 6—7-INCH SEAT ADJUSTMENT... with safe, convenient hand control.
- 7—"AIR-O-RIDE" CUSHIONS... adjustable to weight of driver and road conditions.





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● With the Niagara "No-Frost" Method, your refrigerating operation is never interrupted for defrosting since at no time is there ever any accumulation of ice or frost on the coils of the Niagara "No-Frost" Spray Cooler.

If you are *pre-cooling*, the full capacity is always there to handle the "live load" and you get quicker chilling of your product to the core with no rise in temperature at any time. If you are *freezing*, the process is continuous and faster, and you get more production. If you are *holding* fresh or frozen food, there is never any temperature rise to endanger the quality.

The Niagara "No-Frost" Method saves money in its operation. A user recently said: "We added a new freezing room to our plant without any additional cost for power". This was accomplished because the Niagara Aeropass Condenser held the head pressure down to the minimum for the entire plant, while the Niagara "No-Frost" Spray Cooler operated at higher suction pressure.

Write for Niagara "No-Frost" Bulletin 105 and details of operation for the type of refrigeration in which you are interested.

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THE NATIONAL PROVISIONER

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SEPTEMBER 4, 1948

Number 10

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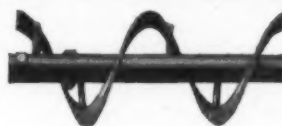
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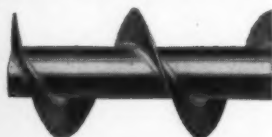
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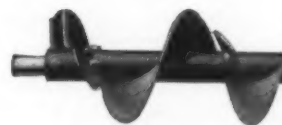
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COMPACT: take less space than other types of conveyors; no return run.

DUST-TIGHT: tight covers and joints, dust seals and Link-Belt cover clamps keep dirt out, keep dust inside.

SIMPLE: no elaborate chutes, skirting, etc.;

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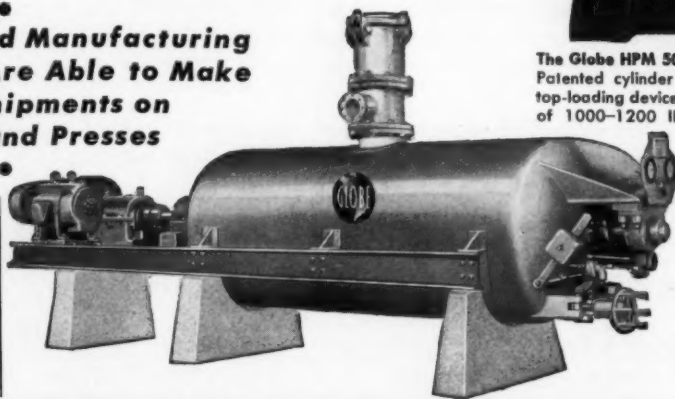
Globe HPM 500-Ton Hydraulic Curb Press puts the clincher on your economy program by recovering more grease from cracklings than smaller, less efficient types. Built of heavy materials with a high factor of safety, this press is usually maintained at less than $\frac{1}{2}\text{¢}$ per ton.

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Institute Reveals Additional Details of Annual Meeting

THE American Meat Institute has announced several additional speakers on the program of its convention to be held in New York, September 20, 21 and 22—all of whom are authorities in their respective fields. Each week during the past month THE NATIONAL PROVISIONER has announced some new aspect of the Institute's three-day program at the Waldorf-Astoria hotel. In next week's issue the entire program will be printed, as well as complete lists of packinghouse equipment and supplies exhibitors and hospitality headquarters.

The Institute announced this week

mour and Company, Chicago, will speak on "A Meat Packer Surveys Self-Service Meat Developments." A. J. Steffen of Wilson & Co. will talk on "Handling the Packinghouse Effluent Problem."

H. P. Henschien of the architect firm, Henschien, Everds & Crombie, Chicago, will discuss "Packinghouse Construction—What Are the Trends?" He will then introduce J. P. H. Perry, vice president, Turner Construction Co., New York, whose subject will be "Building Construction Costs—Present and Future."

"Improving Profits Through Packaging" will be the subject discussed by John Bonini, specialist in product development, meat packing division, Marathon Corporation, Chicago.

Other speakers previously announced by the Institute include Gardner Cowles, jr., publisher of *Look* magazine and the *Des Moines Register and Tribune*, who will speak on conditions in Europe; Alan Temple, vice president of the National City Bank, whose subject will be the "Economic Outlook"; H. H. Kildee, dean of the college of agriculture and mechanic arts of Iowa State college; Jay Taylor, former president of the Texas and Southwestern Cattle Raisers Association, and Albert K. Mitchell, who will speak on the foot-mouth threat.

ARMY BUYING CANNED MEAT

The Chicago Quartermaster Purchasing Office this week invited offerings of 3,247,000 lbs. of canned corned beef hash, bids open September 14; 568,000 lbs. canned beef and gravy, September 14; 211,000 lbs. canned Vienna sausage, September 15; 271,000 lbs. canned luncheon meat, September 15; 1,636,000 lbs. of meat and vegetable hash, September 15; 222,000 lbs. of canned corned beef, September 15; 273,000 lbs. of canned pork and gravy, September 14, and 368,000 lbs. canned meat and vegetable stew, September 15. The QMC purchasing office also announced that it had bought 646,800 lbs. of corned beef in 6-lb. cans from Wilson & Co. at 29½¢, f.o.b. Piraeus and Salonika, Greece.

MEAT INDUSTRY EMPLOYMENT

Estimated number of production workers in the slaughtering and meat packing industry in June totaled 188,900 compared with 116,200 in May and 97,100 in April (both influenced by the strike) and 176,400 in June, 1947, and 172,900 in May, 1947. While the index of meat industry employment in June was 139.9 (1939=100) compared with 130.6 in June, 1947, the payroll index for June was 315.4 against 259.9 a year earlier. These figures were reported by the Bureau of Labor Statistics of the U. S. Department of Labor.

ARMOUR SKIPS DIVIDEND AND SAYS RESULTS POOR

The fact that high prices do not mean profits for packers was brought out again this week when the board of directors of Armour and Company decided not to declare a dividend on the common stock and George A. Eastwood, chairman, reported that results so far this year have not been satisfactory.

On December 5, 1947, the board resumed payments on the common with a dividend of 30¢ per share. Shareholders were advised then that additional dividends would depend on the amount and the availability of future earnings and on working capital requirements. Since that first dividend there have been two additional dividends of 30¢ per share, making a total of 90¢ per share paid on the common stock so far this year.

In explaining the board's action Eastwood said:

"The high level of meat prices currently prevailing and the even higher level of livestock prices require a much greater amount of money to carry on our business than a year ago, and I am sure most shareholders will understand and agree that our first consideration should be for the maintenance of a sound current financial position.

"Results so far this year have not been satisfactory due partly (1) to a sudden and severe drop in prices in February, (2) a ten-week strike at our larger packing plants, and (3) in recent weeks, such severe competition for reduced livestock supplies that livestock prices have advanced far beyond levels warranted by the selling price of meats.

"The situation confronting us is not pleasing, but it is one which we have met and overcome many times in our business history."

P. Brennan, CIO Local 23 Accused of Unfair Labor Practice by Chicago NLRB

A complaint charging unfair labor practice was issued late this week by the National Labor Relations Board against the P. Brennan Co., Chicago, the United Packinghouse Workers of America Local 23 (CIO) and officials of Local 23. This will be the first case to be tried by the Chicago regional NLRB in which both the union and the company are accused of violating the Taft-Hartley law.

The complaint accuses Joseph Schmidt, Brennan plant superintendent, of having laid off three employees for a month during the nationwide CIO strike last spring for refusing to contribute to the strike fund. It also accuses Local 23



WALTER SHAFER



H. H. KILDEE



J. P. H. PERRY

that tickets for the annual dinner to be held at 7 p.m. Tuesday, September 21, in the grand ballroom of the Waldorf, will be \$15 each. Tables will seat ten. Reservations should be sent to the Institute promptly, accompanied by a check for tickets. Printed seating lists will be available, and deadline for receipt of names to be included is Wednesday, September 15. Dress at the dinner will be optional, and wives of packers are invited to attend. As has been previously announced, H. E. Babcock, former chairman of the board of Cornell university, and internationally known writer on agriculture, will speak briefly at the dinner. Following his short talk the Fred Waring organization will present a two-hour concert and entertainment.

Walter Shafer, vice president, Ar-

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and its officials of having brought pressure against the company to lay off the workers. A \$2-a-week contribution was sought from each union member. Workers did not strike against the Brennan company.

The hearing has been set for September 14 at the NLRB offices in Chicago. Testimony will determine whether the union asked the company—either by inference or in any other way—and attempted to force the company to discharge the men, and whether the company discharged them for such a reason. It will also be decided whether the workers are entitled to back pay for the period they were not employed.

According to Robert Munnecke, presi-

dent, the P. Brennan Co., the union threatened to strike against the company unless the three workers contributed to the strike fund. The company suggested to the workers that they go along with the wishes of the majority of the CIO employees.

Richard C. Swander, NLRB lawyer will represent the Board.

ARMY BUYS STABLE LARD

The U. S. Army at midweek bought 1,072,000 lbs. of lard for ECA for shipment abroad. Specifications provided for a 20-hour stability, requiring addition of an antioxidant. Price ranged from \$22.90@23.00 per cwt., f.o.b. New York.

LIVESTOCK CAR LOADINGS

A total of 10,933 cars were loaded with livestock during the week ended August 21, 1948, according to the Association of American Railroads. This was a decrease of 1,202 cars from the same week a year earlier and a decrease of 4,786 cars from the same week, 1946.

RENDERERS' MEETING

Members of regional area No. 5 of the National Renderers Association will hold their annual meeting at the Stevens hotel, Chicago, on Sunday and Monday, October 24 and 25, 1948.

Animal Fat Producers Aroused Over Price Depressing Policies

Fourth quarter allocations for exportation of fats and oils will be announced around September 15, it was announced this week at the quarterly meeting of the fats and oils branch, Production and Marketing Administration, U. S. Department of Agriculture, with representatives of the major fats and oils producing and consuming industries.

The government was urged by the American Meat Institute, National Independent Meat Packers Association, Western States Meat Packers Association and the National Renderers Association to increase fats and oils allocations at once. Industry representatives pointed out that stocks of inedible tallow and grease had increased to a record level of 365,000,000 lbs. on July 31 compared with 323,200,000 lbs. a month earlier. They predicted that inventories would not be cut appreciably in the near future, even though production of animal fats may decline slightly, and that increased exports are the only way to lift prices above their below-cost level.

Discussions of the animal fat supply picture created considerable difference of opinion between producers and consumers, with government spokesmen largely holding to the middle of the road. In the case of inedible tallow and grease, the renderers and meat packers did not disagree with government forecasts of production which anticipate declines in both the current and the fourth quarter. For example, the government forecast for the current quarter is a total production of 400,000,000 lbs., a decrease of approximately 85,000,000 lbs. from the previous quarter. The forecast for the final quarter is increased somewhat over the third quarter due to expected seasonal livestock slaughter, but even the estimate for the period is smaller than for three immediately preceding quarters.

As to consumption, the Agriculture Department had estimated that approximately the same amount of inedible tallow and grease would be consumed in the third quarter of this year as in the second quarter. This forecast was challenged by producers who pointed out the widespread buying inactivity. Figures from the July Bureau of

Census fats and oils consumption report show that between June, 1948 and July, 1948 there was a reported decrease of 50,000,000 lbs. in consumption of inedible tallow and grease. Soap industry representatives stated that they believed that consumption for the current quarter was proceeding at about the same rate as for the previous quarter.

As a result, Agriculture spokesmen agreed to recheck their forecast on the basis of the various comments offered at the meeting and to take them into consideration prior to recommending fourth quarter allocations.

It is understood the Department of Commerce and the Department of Agri-

culture are in disagreement over the amount of tallow and grease exports that should be allowed. The latter department believes exports can safely be greater than Commerce wishes to permit.

Efforts to encourage household fat salvage continue, apparently with some measure of government approval, while domestic tallow and grease prices have fallen to a low level. At Chicago early this week fancy tallow was quoted at 13½¢ and special at 12½¢; choice white grease was 13¢.

Using figures on stocks from the U. S. Department of Commerce report, the

(Continued on page 23.)

FATS, OILS, TALL OIL, AND ROSIN USED IN SOAP MANUFACTURE, AVERAGE 1937-41, ANNUAL 1943-47, AND JANUARY-MARCH 1948

Item	Quantity						Jan.-Mar. 1948
	Average 1937-41	1943	1944	1945	1946	1947	
	1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds	1,000 pounds
Hard oils (tallow class):							
Slow lathering—							
Tallow, inedible	758,915	896,286	1,005,777	952,334	871,968	1,109,005	270,927
Greases	175,766	463,811	524,156	412,105	338,469	417,241	180,506
Whale and fish oils	137,134	44,972	50,960	114,346	30,714	42,550	14,800
Palm oil	109,990	32,621	19,673	24,500	7,417	1,091	159
Tallow, edible	1,275	4,652	43,761	32,067	6,895	7,087	261
Lard*	157	74,039	176,206	82,070	744	5,973	317
Oleostearine	292	275	211
Total	1,213,529	1,516,636	1,820,746	1,617,422	1,265,207	1,582,947	417,292
Quick lathering—							
Coconut oil	873,023	142,346	181,558	59,535	184,906	511,331	146,317
Palm-kernel oil	29,196	1,840	1,938	29,907	18,930	47	...
Babassu oil	26,241	25,814	13,006	32,476	35,834	14,582	1,635
Total	428,460	170,000	146,502	121,796	239,679	525,960	147,972
Soft oils:							
Secondary fats and oils (excluding tall oil)*	190,000	269,425	302,343	363,705	334,986	227,619	54,638
Olive oil, sulphured and inedible	16,572	5,486	2,956	1,987	801	763	105
Soybean oil	14,989	15,428	3,258	4,219	3,545	5,375	812
Cottonseed oil	3,668	961	586	1,605	522	920	169
Corn oil	3,587	831	887	721	290	446	39
Castor oil	1,616	878	16,962	1,399	553	9,044	3,406
Linseed oil	1,672	1,097	2,253	915	576	276	105
Peanut oil	631	256	564	846	7,347	375	49
Sesame oil	720	70	1	7	...
Oleo oil	115	2,160	3,243	3,685	3,082	40	...
Rapeseed oil	218	1	16
Olive oil, edible	64	11	83	18	1
Neat's-foot oil	20	68	7	41	23	4	1
Other vegetable oils	7,085	675	3,164	2,338	451	664	115
Total	240,908	297,977	336,308	381,535	352,221	245,556	59,584
Total fats and oils	1,882,897	1,984,633	2,303,556	2,120,753	1,857,107	2,354,463	624,845
Rosin	97,202	119,804	193,144	121,522	74,694	79,866	15,678
Tall oil*	10,700	29,300	29,800	25,300	16,300	4,950
Total nonfatifiable materials	1,080,100	2,115,137	2,526,000	2,272,075	1,957,001	2,450,629	645,476

Fats, oils, and tall oil, from Animal and Vegetable Fats and Oils, Bureau of the Census; rosin, from Naval Stores Report, Bureau of Agricultural Economics. *Preliminary. †Less than .05 per cent. *Includes rendered pork fat. †Inedible animal stearine, grease (lard) oil, tallow oil, foots, palm oil residue, red oil, stearic acid, and other fatty acids. 1937-41 estimated from the total factory consumption of these items in all products; 1943-June 1947, estimated from total factory consumption of these items and tall oil in soap. *Year beginning April. †1943-June 1947, estimated.

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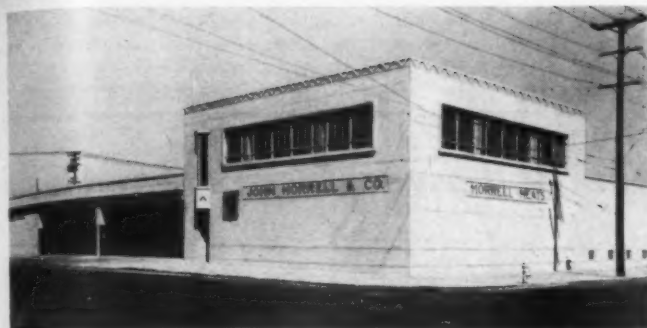
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Morrell Opens Oakland Branch

JOHAN MORRELL & CO. recently opened its new \$500,000 processing branch house at Oakland, Calif., with a day-long open house for friends and customers.

The new structure, which is adjacent to the main line of the Western Pacific Railroad, replaces the old facilities located about two blocks away. The one-story building contains 27,500 sq. ft. of floor space on the main floor and is constructed of reinforced concrete with glazed tile



used extensively for interior walls. The smoke-houses and other processing units are on the main floor and the smoke producing and heating equipment is located in the basement along with the refrigeration, boilers and other service equipment.

A small second floor area houses the offices and locker rooms. The branch is also equipped with electrical units for material transportation, using pallets and platforms within the plant. A storage freezer can hold 100,000 lbs. of product at 0 degs. F. The branch is also equipped to smoke 250,000 lbs. of meat per week and slice a minimum

(Continued on page 21.)

IN THE PHOTOGRAPHS

The exterior of the new Oakland branch, the smoked meat stockinnetting and washing room, the double line sliced bacon department, the enclosed truck loading dock and one of the smokehouses. The bottom picture shows company executives and some of the visitors at the opening. From left to right are: E. F. Paxson, manager of the Savory Foods division; Jack Hassler, city manager of Oakland; B. E. Lawrance, manager of the Oakland branch; J. E. Smitt, mayor of the city of Oakland; J. C. Stentz, recently retired Morrell first vice president and director of sales, and J. S. Austin, assistant director of sales for the company.

Fleet Control System

How Good Records Lower Operating Costs

THAT Karl Seiler & Sons, Inc., attaches considerable importance to keeping its fleet of trucks in the best possible condition is apparent in the unusual slogan it has adopted. The slogan does not refer directly to the quality of its products, as slogans of most meat firms do, but to the company's delivery trucks. "A fleet of mechanically refrigerated trucks," this Philadelphia company boasts, and takes great care not only to keep its trucks properly refrigerated but also to see that they are maintained in perfect running condition at the lowest possible cost.

Under the supervision of Wayne M. Bishop, fleet superintendent, who organized the fleet control system, the company maintains complete records on all trucks so that it knows at any time where all of its trucks are, what their daily and monthly operating costs are and when they have to be inspected.

"The operation of a truck fleet is just as important to management as are meat pricing and quality, for delivery costs must be taken into consideration by every successful meat packer," Bishop asserts.

"If the cost of operating trucks is high, it will certainly reflect itself in the company's net income. Therefore, a truck fleet must be properly inspected and serviced to give the lowest possible cost of operation per truck.

"In my 12 years with this company I have found that good records are particularly valuable in achieving lower operating costs in maintaining a fleet of trucks."

The company has 47 trucks, 27 of which are housed in its garage in Philadelphia. The others are located in different communities which they serve. With all trucks, Bishop says, "the company makes sure that they are properly serviced and maintained for continuous refrigeration and satisfactory transportation."

The first step in the Seiler system is the signing in of drivers each day as

SEILER SYSTEM OF FLEET CONTROL

Chart on the wall of the garage tells the fleet superintendent where all out-of-town trucks are located and who is driving them. This is only one part of complete records which Karl Seiler maintains on all trucks. The firm has found that maintaining detailed records is, in the long run, a worthwhile economy measure.



they complete their daily routes. Beginning at about 4 p.m., drivers take their trucks to the gas tank in front of the entranceway and one of the garage attendants fills them with gas and oil. The attendant then makes out a Garage Storage Record slip, indicating the date, truck number, driver and his own name.

The garage attendant also circles the truck to see if there are any visible signs of damage. As all damages must be reported the day they occur, the attendant is responsible for the condition of the truck after the driver turns it in. Because of this he is interested in examining it carefully before signing the Garage Storage Record slip. The signed slip is given the driver, who turns it in to the office with his day's collections. It is retained as a permanent record.

As each truck is supplied with gas and oil, the attendant fills in the Daily

gas started going into the truck and when the flow stopped. Our system safeguards us from even having as much as two gallons of gas a day that cannot be accounted for. Driver's signatures are required so that they know that they are being charged for gas and oil actually being put in their trucks," Bishop explained.

The Service Recorder chart, a circular recorder covering 24 hours, is then taken out of the car and another installed. The chart marks the traveling time of the truck at the exact hour of its moving. Used charts are retained in the garage office as permanent records.

Trucks are given a complete check once a week. Every Wednesday, before they are put in the garage for overnight storage, the attendant must make out a sheet which indicates that they are O.K. The attendant must check water in the battery, water in the radiator,

DAILY GASOLINE SHEET

Truck Number	Start Meter	Stop Meter	No. Gals. Gas	Quarts Oil	Mileage	Date	Driver's Signature
.....
.....

Gasoline and Oil record. This sheet provides space for the following information: Truck number, start meter (gas tank reading), stop meter (reading when stopped), number of gallons of gas, quarts of oil, mileage and driver's signature.

"This sheet tells us exactly how much gas and oil is being put into every truck coming in and at the same time gives us the gas tank meter reading when the

oil level in the motor and air in the tires of each truck, making a check mark in the appropriate column to indicate it is O.K.

On Thursday morning this sheet is reviewed to see that every truck has been properly serviced and checked. That morning it is necessary only for attendants to check for bad tires, batteries and other minor items.

As the Daily Gasoline records are

GARAGE STORAGE RECORD

Date.....

Truck No.driven

by.....has been checked in at the garage.

Time

Signed:.....

turned into the office at the end of every day, the mileage indicated for each truck is recorded and added to the pre-

On....., 19...., I placed water in the battery; checked the water in the radiator; checked the oil level in the motor and air in the tires of the following trucks:

Truck No.	Battery	Tire	Oil Level	Radiator	Water Pressure in Motor	Water
Trailer						
#25						
#26						

vious total. As soon as trucks have completed 1,000 miles, the office manager sends a special mimeographed form to Mr. Bishop which requests him to have certain trucks greased that evening. This task is left for the night man, who sees that every truck listed is greased. He then signs the form and returns it to the office manager.

For trucks located outside the city and not serviced by the home garage,

Date.....

Mr.....
Please see that the following truck is greased tonight....., 1947.

Truck Number	Driver
Mileage reading when greased:	
Signed:.....	Clerk
Verified:.....	Office Manager

Please return this form signed so that we know truck was greased.

the form is mailed to the routemen, who must have their trucks greased immediately. The company is billed and the form signed by the independent garage that serviced the truck, then returned to the office manager.

Bishop also explained that they keep track of all trucks not serviced by their garage by a chart which is hung on the garage wall. The chart has a column for a truck number, where it is located, who is driving it and the date when it was last in the garage.

"Every truck must be brought into the company garage for a check every six months so that we can always tell the condition of a truck," Bishop said. "If repairs are needed we supply the driver with a spare truck and change the truck number in the column on the wall chart.

An important part of Bishop's duties is to see that every truck is properly refrigerated. To prevent meat spoilage and shrinkage the refrigeration unit in every truck must, of course, be operating properly at all times. As trucks are put in the garage for the night, the attendant who parks the trucks must plug them into an electrical outlet. Trucks are refrigerated to 35 degs.

At midnight a plant employee checks all trucks to see that they are getting properly frosted. On a sheet headed Refrigerated Trucks Put on Charge Tonight this employee checks off the trucks which are frosting properly. If the at-

tendant forgot to connect them, he does so and notes it. If any truck is not freezing properly, Bishop is phoned immediately, regardless of the hour. This is required because the trucks contain the meat to be delivered the next day.

Date.....At Midnight

Refrigerated Trucks
Put on Charge Tonight

Check If - Put - On - Charge

Truck
#27
#30
#32

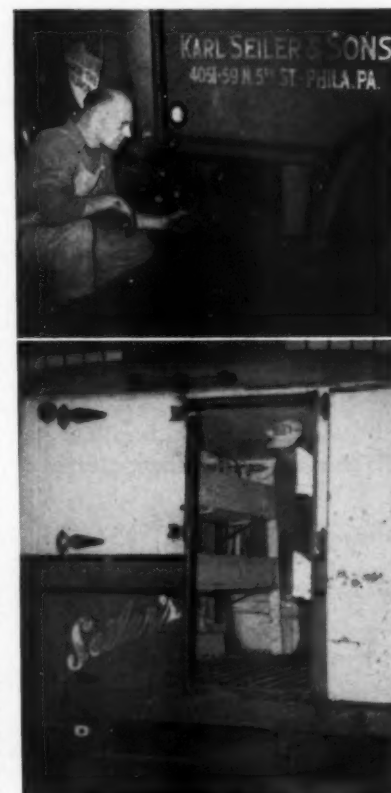
I have charged the refrigerated trucks as checked.

Signed.....
Garage Attendant

EACH DAY SEND:
1 copy to Mr. Walter Seller
1 copy to Mr. Wayne Bishop

Every truck is washed weekly, inside and out. Trucks located out of town must also be washed once a week and a report sent to the office. If the out-of-town driver needs to have other work done to the truck, he writes it on the slip when forwarding it to the office.

In order to keep a record of the company's truck tires, where they are and



MAINTAINING TRUCK FLEET

ABOVE: Wayne Bishop, fleet superintendent, Karl Seiler & Sons, adjusts one of the motors for a refrigerated truck. BELOW: Interior view showing wall shelves on both sides of truck where meat is placed so it will not come in contact with warm air on bottom of truck.

how they are wearing, a special Tire Change Record must be filled out every time a tire is changed.

In the case of a flat, the following information on this form is filled out by the attendant making the tire change: Date, truck number, wheel (side), mileage reading, size taken off, serial number, make, condition, worn out, to be repaired, size put on, serial number, make,

Tire Change Record

Date.....

- Truck No.
- Mileage Reading.....
- Wheel
- (a) Size taken off.....
(b) Serial No.
(c) Make
- (d) Condition:
(1) Worn out
- (11) To be repaired.....
- (a) Size put on.....
(b) Serial No.
(c) Make
- (d) Condition
- (1) New
- (11) Repaired
- Tire changed by.....
Garage Superintendent

condition, new repaired, tire changed by (name).

"This record tells us how long an old tire has been wearing and its condition. Then it gives us the information required about the tire taking its place so that at all times we know how long our tires have worn, what trucks they are on and how long a certain make of tire is being used. This record is invaluable to us in making new tire purchases, or seeing if any truck driver is purposely abusing the tires—a practice which would reflect back to the truck itself," Bishop stated.

At the end of every week Bishop prepares a weekly cost sheet based on the gas and oil consumed by the trucks. This sheet has five columns—truck number, total gas and oil, cost, mileage and cost per mile, the information accumulated from the daily gas and oil sheet. Each truck is charged with the quantities of gas and oil consumed and the total cost of operating that truck per mile for the week (mileage divided into cost). Bishop knows that every

Report of gas and oil for the week of.....

Truck No.	Total Gas & Oil Cost	Mileage	Cost Per Mile
.....			
.....			
.....			

truck should cost so many cents per mile of operation, and if any exceed it he makes an immediate investigation.

Best Buy Boss



IF YOU MUST CUT COSTS, HERE'S HOW



Call For Data

Phone us at Cincinnati for complete data on these fine cookers. Our telephone number is University 4100 . . . or write for our Cooker Bulletin No. 1.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Industry looks for ways to increase production when taxes and overhead cut profit. And renderers can find no surer boost to production than the installation of a new BOSS Cooker.

Stainless clad or black steel inner shells. Efficient loading, unloading and sampling. 1,500 — 4,000 — 6,000 — 8,000 — 10,000 and 17,000 pound capacities. Designed for blood drying and rendering or for rendering alone. Ask us about our plan to lay out your plant at no cost to you.

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PROCESSING *Methods*

ALL-BEEF SAUSAGE

An all-beef country style sausage is not a common product but one Southern sausage manufacturer wants to know how it is made. He writes:

EDITOR, THE NATIONAL PROVISIONER:

What can you tell us about a sausage made from fresh beef and sold in the same way as country pork sausage? We would like to have a formula for such a product.

Fat boneless steer plates or fat steer flanks are used in making all-beef sausage. This sausage should contain a liberal quantity of fat and added moisture, otherwise it will be dry and crumbly. Cod fat should be added to the formula if the steer flanks are not fat enough.

According to some sausage makers, lean plates or flanks from cows or grass fed stock should not be used as the product will turn dark. Lean meat from steer plates and flanks with a bright red color and creamy white fat will combine to make what will be a bright attractive product.

One hundred pounds of selected beef are ground through the 1-in. plate. Meat is then spread out in a sausage truck and add following:

- 2 lbs. salt
- 6 oz. ground white pepper
- 2 oz. ground nutmeg
- 2 oz. rubbed sage (optional)

Many processors are securing good results in sausage manufacture through use of ready-prepared seasonings or specially-prepared seasonings, as manufactured by reputable firms. Their use in formula given here will assure convenience in processing and uniformity of flavor.

Spread 10 to 20 lbs. of shaved ice over ground meat and mix all ingredients in a truck or mixer. Grind immediately through the 1/2-in. plate but do not mix again. Put in a cold stuffer and stuff in well-flushed sheep or hog casings or in 1-lb. consumer size artificial casings, which the housewife can later slice and use in making patties. Do not let the sausage pile up on the table, but link and hang as fast as it is stuffed. Spray with cold water and transfer to a cooler at 34 to 36 degs. F. until product is well chilled and ready to pack.

Addition of 3 to 4 oz. of Worcestershire or similar sauce might give this product a very distinctive flavor, which would be remembered by the consumer.

GRINDING SAUSAGE MEAT

There is usually a pretty good reason why some short cuts cannot be adopted in the manufacture of sausage. For example, it apparently would save considerable time to grind trimmings for sausage only once, putting them through

the fine plate at the beginning rather than through the 3/4- or 1/2-in. plate and then through the fine.

However, it should be remembered that the enormous pressure of the feed worm brings the large pieces of meat to the plate faster than a fine hole plate can take care of them. Friction and pressure will heat the meat and destroy its binding qualities. After the trimmings have been reduced in size by grinding through a coarse plate the feeding pressure of the worm is reduced and meat will flow freely through small hole plate without squashing or heating.

Knives and plates should always be sharp and in first class condition. Never use crushed ice in the grinder. Ice should be added to meat in the silent cutter or mixer. Grinder plates should be cleaned daily to prevent accumulation of rust on the walls of the holes in the plate. Such rust will retard the flow of meat through the holes in the plate and cause the product to heat.

SPICED MEAT LOAF

A cooked pork loaf, seasoned with mustard seed and mace, is made in some localities. A midwestern sausage manufacturer writes:

EDITOR, THE NATIONAL PROVISIONER:

We would like to have some information on the manufacture of a spiced pork loaf which is a warm weather specialty in some places.

A good spiced meat loaf may be made from extra lean pork trimmings or blade meat. These are dry cured after they have been ground through 1-in. plate. Use 3 lbs. salt, 3 oz. sodium nitrate and 1 lb. of sugar for each 100 lbs. of meat. After curing, chop the meats in the silent cutter to medium fineness, and add 10 to 15 lbs. of ice while cutting.

Season with ground mustard seed, pepper and mace to taste. Pack in meat loaf pans or stuff in artificial casings for processing in loaf retainers. Cook for about three hours at 150 to 155 degs. F.

This product may also be made with cooked dry cured pork trimmings. The trimmings are cooked until tender, with just enough water to cover, and are then ground through 1/4-in. plate of grinder and mixed with about 5 per cent cooked pork skins which have been ground very fine. The ground skins help to bind the mass together. Season as above and pack in tins or casings while hot. The product may be formed in loaf retainers for stuffing in casings.

43rd AMI CONVENTION REPORT Number

A COMPLETE report on the sixth annual meeting of the American Meat Institute. . . . Complete proceedings, panel discussions and special meetings. . . . Scores of NP photos of you and your friends. Get this AMI Convention Issue of THE NATIONAL PROVISIONER—October 2.

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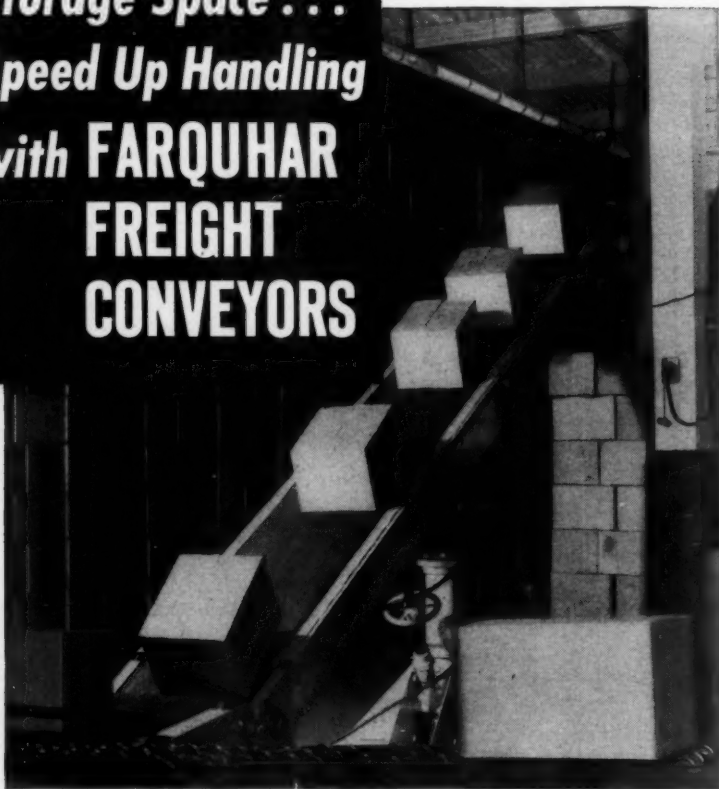
WATCH YOUR HIDE CELLAR

Not infrequently NP representatives visit hide cellars in which it is easy to see that a certain percentage of the pack must be degraded on account of hair slips. Leaky walls and ceilings and condensate drip from water pipes, refrigeration coils, etc., are pretty certain to cause trouble in the hide cellar.

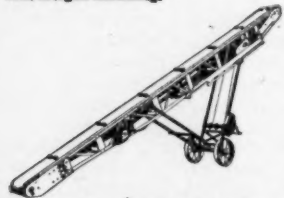
Water dropping on hides and diluting the saturated brine or washing it away will cause hair slips. These develop at spots where the hide fails to cure and are the result of bacterial action which loosens the hair, usually in patches. In order to stop hair slips it is necessary to see that there are no places on the hide which are not in contact with ample salt for curing.

Hair slips may also develop if hides are improperly salted. In the case of untrimmed hides, hair slips on one hide are sometimes caused by poor salting of the ears on the hide just below it. For this reason the ears should be covered with extra salt to minimize the danger. Hides added to a pack should not be dragged across those already salted since this disturbs the curing material on the ones underneath.

Eliminate "DEAD" Storage Space... Speed Up Handling with FARQUHAR FREIGHT CONVEYORS



Farquhar Conveyor Model 435-FM with hydraulic lift for fast and accurate freight handling.



Farquhar Conveyor Model 431-EW for heavy-duty handling of bags, boxes, cartons.

HYDRAULIC PRESSES
FARM EQUIPMENT
FOOD PROCESSING AND
SPECIAL MACHINERY

Farquhar PORTABLE OR PERMANENT
MATERIALS HANDLING
CONVEYORS

FARQUHAR Freight Conveyors (Model 435-FM shown here) move bags, bales, boxes, cartons and bundles *faster, cheaper, easier*, when your handling operations call for loading, piling, stacking, horizontal conveying, moving from floor to floor or eliminating "dead" storage space.

All Farquhar Freight Conveyors are designed with one purpose in mind . . . to *cut handling costs*, no matter what the handling problem may be. Farquhar Conveyors are flexible, can be set up singly or in tandem. Models available in various sizes and mounting styles.

See Farquhar first for the right materials handling conveyor for your job. Tell us your handling problem . . . we'll see that you get the information you need.

Write A. B. FARQUHAR COMPANY, 212 Duke Street, York, Pennsylvania, or 612-A W. Kim St., Chicago 10, Ill.

RECENT UNION ACTIVITY

● Operations at the Ottumwa, Ia. plant of John Morrell & Co. were halted again this week by the outbreak of a new labor dispute. The company said the stalemate grew out of difficulties which arose late last week when fewer than ten CIO Packinghouse Union employees were suspended for "disregard of spell-out time regulations." The work interruption followed a week of normal operations. Earlier in August there had been what the company called "a series of work stoppages and sitdown strikes" and the plant ceased slaughtering livestock for several days. The latest stoppage, a company statement said, spread chain fashion throughout the plant after several employees on the pork cutting floor were suspended "for taking more than the ten-minute spellout time" provided by working rules. The company posted the working rules after the old CIO-UPWA contract expired on August 11.

● The NLRB has called an election at the Armour and Company plant in Oklahoma City, Okla., on September 14, to determine whether workers will be represented by the AFL, CIO or no union. Some 1,100 workers will vote in the election.

● Ralph Helstein, president of the United Packinghouse Workers of America, CIO, recently assailed the *Daily Worker* for its coverage of the recent union convention in Chicago, saying its reports were "completely inaccurate and in no way reflect what actually transpired." The Communist newspaper had accused Allan S. Hayward, CIO vice president, R. J. Thomas, assistant organization director, and other CIO officials of conspiring against Helstein and other union officials. Helstein denied the accusation.

USE OF GUMS IN SAUSAGE

A meat packing firm at Johnstown, Pa., was recently charged with violation of the state pure food laws because of the discovery of a very low percentage of emulsifying gum in three brands of sausage sold by the company. The packer said that he did not know the substance was in the meat. H. M. Gooderham, agent for the Pennsylvania bureau of foods and chemistry, said that gums had been found in many meat products in the state and claimed that they are used to take up moisture.

Several types of emulsifying gums are in rather common use in the food and meat industries, according to suppliers in the field. Their purpose is to bring about emulsification of fat and non-fat material; they are widely employed in such foods as salad dressing and have been approved by the Pure Food and Drug Administration. However, they have not been approved for use in meat products in federally inspected establishments.

Authorities of only a few states have specifically banned their use in meat products, but these states include Pennsylvania and Michigan.

RESEARCH ON FISH

The meat industry is not the only food group utilizing scientific research to develop data on the importance of its products in human nutrition. The Fish and Wildlife Service branch of commercial fisheries recently completed an experiment indicating that a fish diet is equal to one of meat in its effect on the red cell count and hemoglobin value of human blood.

Six University of Maryland women participated in the 11-week experiment in which, after consuming a standard diet of their own choice for three weeks, four of the participants abstained from meat for seven weeks and consumed fishery foods. Dr. Hugo W. Nilson found that the red cell count and hemoglobin value of the four girls on the fish diets remained the same as when they were eating meat and were relatively the same as the controls.

Dr. Nilson believes that the protein and mineral content of fishery foods is the equal of meat; protein and mineral values of all animal foods are probably about the same.

BEEF RESEARCH STATION

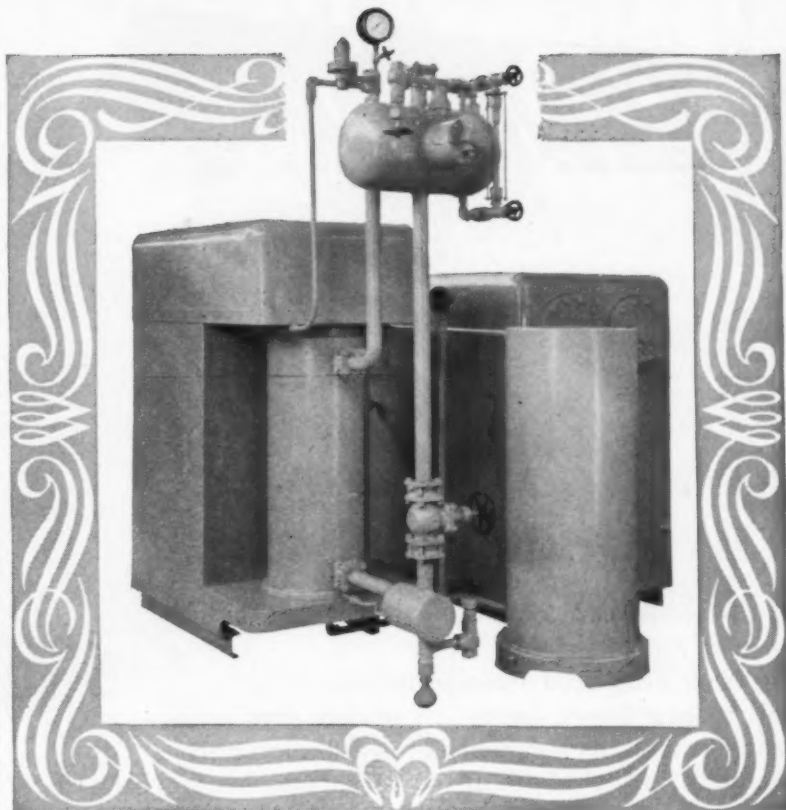
Plans for converting the facilities of the Agriculture remount service conducted by the U. S. Department of Agriculture at Front Royal, Va., into a station for beef cattle research were announced recently by the department. The land is well adapted to beef cattle raising and is representative of a considerable area in Virginia, West Virginia, and other parts of the Appalachian region. Beef cattle research to be undertaken at Front Royal will be conducted by the Bureau of Animal Industry in cooperation with the Virginia Agricultural Experiment Station.

SUGGESTION CONFERENCE

The annual two-day national fall conference of the National Association of Suggestion Systems will be held at the Drake hotel, Chicago, November 8 and 9. Portions of the program will be given over to presentation of the suggestion association's surveys. Discussion by experts and audience will follow these presentations. One presentation, aided by slides and charts, will show points vital in running a successful idea program in industry. The demonstration was developed cooperatively by a group of companies in the Rochester, N. Y. area.

TURKEY CROP SMALLER

Farmers are raising 31,710,000 turkeys this year—10 per cent fewer than last year and the smallest crop since 1938. This year growers were reluctant to start poults because of the very unfavorable 1947 season, when they were forced to market birds at prices below those of 1946 after having paid the steady spiraling feed prices.



MORE There's money in Lard

CONTINUOUS, closed, controlled chilling and plasticizing with VOTATOR lard processing apparatus boosts your "take" in two important ways.

VOTATOR lard processing apparatus *cuts your production cost.* Terrific volume is handled in relation to use of floor space, manpower, and refrigeration — with no "weather" problems, no waste, no spoilage. The model above, only 7' 4" wide and 8' 10" long, processes 5000 pounds per hour.

VOTATOR lard processing apparatus *gives your product more sales appeal.* Nationally recognized brands are processed with VOTATOR lard processing apparatus. You have perfect control over time and temperature, agitation and aeration. This assures

uniform, smooth, creamy quality.

Write for case history data. Investigate Girdler's all-out engineering service in regard to streamlining all processing operations.



LARD PROCESSING APPARATUS

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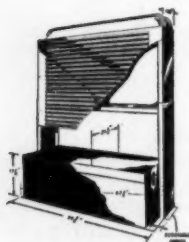
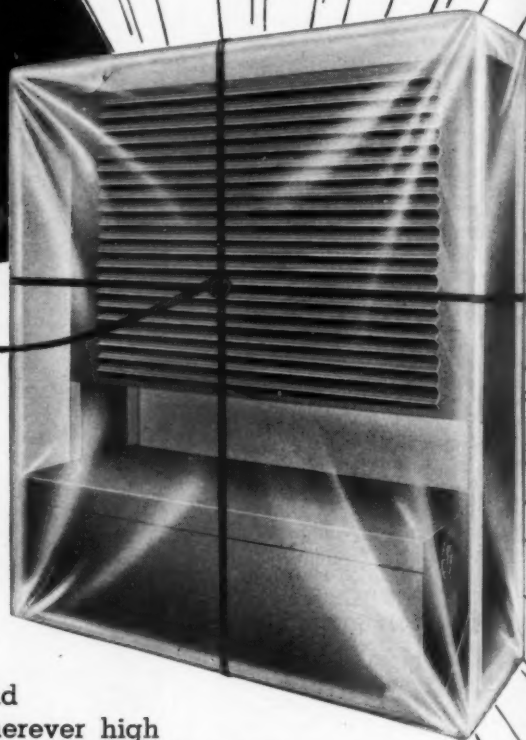
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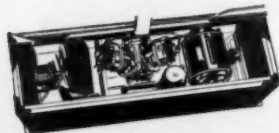
Pakaged REFRIGERATION

THE NEW KOLD-HOLD *Pakage* TRUCK UNIT for HIGH TEMPERATURE REFRIGERATION OF PERISHABLES . . .

The New Kold-Hold Package Refrigeration Unit means lower costs . . . added dividends to you. Its simplicity of installation and operation is the highlight of its success wherever high temperature perishables are transported by truck. Check the following features of the New KOLD-HOLD PACKAGE REFRIGERATION UNIT.



Self-contained, adjustable to almost any truck. The Unit can be lowered to 46 3/4" for installing through truck door. When installed, height can be adjusted for 57" minimum to 78" maximum heights.



The electrically driven compressor builds up a charge of flint ice in the "Hold-Over" Plates, which provides ample refrigeration over a day's run.

1. Operates efficiently, economically in any properly insulated truck, regardless of age.
2. Easily installed—simply cut intake and discharge holes, push into place, plug into any 110AC-60 Cycle Circuit*.
3. Maintains inside truck temperatures of 45° F. to 50° F. over a full day's run.
4. Provides ample refrigeration even in extreme weather conditions.
5. Recharging plates at any electrical outlet protects loads on long runs.
6. The 1 HP Compressor operates for a few cents a day.
7. Dry and odorless—no bother. Dependability at lower cost.
8. Kold-Hold "Hold Over" Refrigeration plates such as used in this unit have given satisfactory service for over 15 years.

*A 200V-60 Cycle Single Phase motor can be supplied on request.

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Up and down the MEAT TRAIL

Col. Lawrence Will Head Army Quartermaster Board

Col. Charles S. Lawrence, commanding officer of the Quartermaster Food and Container Institute, Chicago, has been assigned to Camp Lee, Va., as president of the Quartermaster Board. He will be succeeded by Lt. Col. Joseph S. Kujawski. The Quartermaster Board is the agency responsible for field testing and evaluating all Quartermaster Corps supplies and equipment. It is composed of Quartermaster Corps officers and civilian scientists and technologists.



COL. LAWRENCE

Col. Lawrence has had 32 years' service in the Army. He enlisted as a private in 1914 and has been in the Quartermaster Corps since 1927. In the mid-1930's he attended the quartermaster subsistence course and for the next several years was a member of the staff of the Subsistence Research and Development Laboratory, later designated the Quartermaster Food and Container Institute. He was among those captured on Bataan and remained a prisoner for more than three years. Upon his release in August 1945 he returned to the United States, and he assumed command of the Institute in February 1946. Col. Lawrence is a member of the Institute of Food Technologists and a representative on the Food and Nutrition Board of the National Research Council and is widely known in the industry.

Lt. Col. Kujawski has been in charge of the military research office of the Institute. He is a graduate of the U. S. Military Academy and of the Harvard School of Business Administration. He was base subsistence officer with the initial task force of the Newfoundland Base Command, commanded the 615th Bakery Battalion and was division quartermaster of the 75th Infantry Division. He served for a time as chief quartermaster supply officer for headquarters, Middle Pacific.

Students Visit Stockyards

A group of vocational agriculture students from Bethany, Ill., toured the St. Louis National Stockyards recently as guests of the St. Louis Livestock Exchange and the Stockyards Co. The group also went through the Armour and Company plant and attended a broadcast in the exchange office.

NIMPA TOP MEN

Three officers of the National Independent Meat Packers Association posed for the NP cameraman at a directors' meeting in Chicago last week. L. to r., H. Neuhoft, jr., Neuhoft Bros. Packers, Inc., president; W. C. Faulkner, Columbus Packing Co., first vice president, and C. B. Heinemann, executive vice president, secretary and assistant treasurer.



Nichol Receives Permit to Build at Fond du Lac, Wis.

The Fond du Lac, Wis., city council has authorized the Nichol Packing Co., Sheboygan, to proceed with the construction of a packing plant in Fond du Lac. The action came after the council had temporarily rescinded a permit granted the firm because of considerable public opposition. At the same time, the council instructed the city attorney to study possible regulations governing operation of slaughtering plants in the city and to prepare an ordinance forbidding rendering plants located within a four-mile radius of Fond du Lac.

Antone De Lorme, president of the Nichol company, said that the plant would be completed and full production reached in about six months. Capacity will be about 400 hogs weekly, between 400 and 700 calves and approximately 20 cattle a week.

J. K. Galloway Appointed Executive of Bookey Firm

Morton S. Bookey, president of the Bookey Packing Co., Des Moines, Ia., has announced the appointment of John K. Galloway to an executive position with the company. Galloway was formerly with Oscar Mayer & Co. at Madison, Wis., where he had served as beef sales manager, assistant provision manager and livestock procurement manager. He also had charge of the sale of hides, skins and pelts.



J. GALLOWAY

Mr. Galloway's appointment, which is effective immediately, was announced early this week.

Longview Packing Co. Is Bought by Wickham Firm

The Wickham Packing Co., Inc., Longview, Tex., recently purchased the Longview Packing Co. from Del R. Ewing and D. R. Tucker, according to Kenneth Wickham, president. Wickham said he would immediately begin an expansion program at the Longview plant and that he also intended to broaden the territory it serves. One of the largest and most modern plants in east Texas, the former Longview plant was built a year and a half ago. It will be operated under the name of Wickham Packing Co. and the brand name of "Southern-Maid" products will be retained. Capacity is 400 hogs and 250 head of cattle a day.

Expansion plans call for addition of a new beef cooler, a curing cellar, three smokehouses, a lard refining room, boiler room, additional office space and enlarged stockyard facilities. Wickham said that he would supervise the new plant and that there would be no changes in other personnel. The plant employs about 40 persons.

Armour Constructing New Hog Yard at Kansas City

Armour and Company is building new hog receiving facilities at its plant in Kansas City, Kans. The building, which will be completely enclosed, will be used for loading and receiving pens and truck and train docks. It will replace the Mistletoe yards at First st. and Splitlog ave. which will be razed to provide right-of-way in the widening and raising of the levee on the east bank of the Kaw river. The building, to be 375 ft. long and 330 ft. wide, is expected to cost about \$250,000. It will be of wood with concrete floors. An interesting feature of the plan is four monitors reaching 7 ft. above the roof height of 14 ft. to provide additional ventilation. A sprinkler system will be installed.

Personalities and Events of the Week

● William E. Etz, vice president of Wilson & Co., Chicago, will speak on the subject, "Utilization and Merchandising of Pork Cuts and Pork By-Products" at the first annual Southwestern Livestock Clinic, an outgrowth of the Oklahoma clinic, to be held November 4 and 5 at the Oklahoma City municipal auditorium. Other speakers will be Albert Mitchell, Tucumcari, N. M., rancher, who will report on the progress in the foot-and-mouth disease program; D. Howard Doane of the Doane Agricultural Service, St. Louis, and Rep. Clifford R. Hope, Garden City, Kans., chairman of the agriculture committee of the House of Representatives.

● Two Swift & Company employees recently retired on pension after more than a quarter century with the firm. Bert Randolph had more than 26 years at the S. St. Paul plant, all of it as an inspector in the pork department. Edgar Verry, with almost 31 years, started as a salesman at Portland, Ore., and later spent 16 years in the promotion of Swift's refinery, dairy and poultry products in bakeries and manufacturing organizations.

● Jeff Scott Ditto, 85, retired salesman for Armour and Company, died recently at his home in Louisville, Ky.

● The G. Erhardt's Sons, Inc., Cincinnati, has been incorporated. Harold McKenney is president of the new corporation, which deals in beef, veal and lamb.

● The Kenniston Brothers Meat Packing Plant near Oelwein, Ia., is expected to be completed and in operation by October 1. The one story building, which measures 100 by 90 ft., was begun last June.

● Roger Bonagura and Patrick Russo have organized Roger Bonagura, Inc., in New York to distribute cheese, canned meats, provisions and other food products. Bonagura was formerly with J. S. Hoffman Co.

● Dr. H. B. Allen, 42, chief physician for Geo. A. Hormel & Co., Austin, Minn., died unexpectedly recently after a heart attack. He collapsed at the home of Jay C. Hormel in Beverly Hills, Calif., chairman of the board of the company, where he was visiting.

● Nathan B. Swift, assistant to the Swift & Company Chicago plant manager, recently made a hole in one at the Chikaming Country Club golf course, Lakeside, Mich., on the thirteenth hole, a 183-yd. drive.

● Oscar D. Maberg, 80, formerly in charge of provisions at the S. San Francisco plant of Swift & Company, died recently, following a long illness.

● A recent fire, which originated in a barn at the Wichita Union Stockyards, was estimated by a stockyards official to have done \$15,000 damage to the yards.

● Charles A. J. Gachot, president, Charles Gachot, Inc., New York, has



KINGAN'S MODEL PACKING PLANT

An exhibit featuring the operations of Kingan & Co. has been placed on display in the Indianapolis Industrial Exposition at Union Station in Indianapolis. The most striking features of the exhibit are two miniature railroad lines which connect the country, the Kingan plant and the city. On each of the railways runs a scale-model freight train, one depicting the transportation of livestock from farm to factory and the other portraying the distribution of meat from factory to city. The trains are electronically controlled and operate by means of push-buttons which visitors may use to start them. Each train runs one minute after starting and then rests two minutes before it can be started again. Built on a scale of one-tenth inch to one foot, the diorama also includes tiny models of a meat packing plant, with its related livestock handling facilities, a distant city with its numerous commercial and industrial buildings and a pleasant countryside with all the aspects of a familiar Hoosier landscape. Several locomotives will be rotated in service, representing alternately the six railroads that service Indianapolis. Postcards picturing the display are given to visitors.

been appointed chairman of the meat division in the 1948 fund drive for the Travelers Aid Society of New York. He is asking contributions from men in his field to support the activities of the agency. The goal of the campaign is \$409,000.

● Permit has been issued to the Los Angeles Meat Co. for construction at 3315 E. Vernon ave., Vernon, Calif. of a masonry warehouse building costing an estimated \$14,000.

● Thomas B. Allen, jr., 77, retired executive of Swift & Company, died recently at his home in Philadelphia. After a short period as a salesman he had been appointed manager of the Swift Pittsburgh, Pa. branch. Later he was for many years manager of the former Swift Philadelphia branch on Delaware ave. He retired 11 years ago after 36 years with the company.

● The Dearborn Packing Co., Chicago meat wholesale firm, is remodeling its plant in order to secure federal inspection, Russell A. Izatt, president, reported this week. He also announced that Eddie Freund has been appointed manager of the beef sales division.

● Mrs. George W. Kern, wife of the president of George Kern, Inc., New York meat packing firm founded by his father, died on August 28.

● Nat Buring Packing Co., Memphis, Tenn., will spend approximately \$60,000, plus plumbing and wiring costs, for additions and alterations to its plant at 313 Wagner st.

● Harry Nickols, head hog buyer for

Armour and Company at National Stock Yards, Ill., and Mrs. Nickols, have just returned from a three-weeks vacation trip to Colorado Springs and Estes Park, Colo.

● Maxmilian Calm, president of the Preservaline Mfg. Co., Brooklyn, N. Y., has been hospitalized in New York city since July 21 as a result of a serious heart condition. He is the son of the late Emil C. Calm, who founded the company in 1877 and succeeded his brother, Edward Calm, to the presidency in 1913. Because of Mr. Calm's inability to attend the AMI convention this month, Lee J. Kenyon, secretary of the corporation, will officiate in his stead at the company headquarters in the Waldorf-Astoria hotel.

● New chief engineer of the Montreal plant of Canada Packers Ltd. is T. Brisson, formerly of the company's St. Boniface unit.

● Arthur W. Freund, 88, co-founder and former general manager of the Burkhardt Packing Co., Dayton, O., died recently.

● Residents of Knoxville, Tenn. are seeking to close the Virtue Frozen Food Lockers there on the grounds that it is a "nuisance," because animal waste is being discharged into a stream which supplies drinking water. The operators, Mr. and Mrs. John P. Strother, say that they had the plant in operation ten months before any protests were made.

● The Sacramento (Calif.) Meat Co.'s building was destroyed by fire recently, along with three adjoining structures.

It's Hard On Dirt But Oh, So Safe To The Hands!



AT LAST—safe cleaning action and thorough cleaning action combined in new, ALL new Oakite Composition No. 83.

Pleasantly mild to the skin but potent in cleaning power, Oakite Composition No. 83 makes a fine cleaner for hand-washing your processing and handling equipment in hard or soft water. Used at recommended solution strength, Oakite Composition No. 83 quickly, completely removes animal fat based residues and other soils. Then Oakite Composition No. 83 rinses freely, leaving no film or spots on equipment or utensils. Readily soluble ... water softening Oakite Composition No. 83 is your hand-safe compound for effectively cleaning

cookers, stuffers, tables, mixers. Try it.

To see Oakite Composition No. 83 in action in your meat packing plant, just contact your nearby Oakite Technical Service Representative. Or Write to Oakite Products, Inc., 20A Thames St., New York 6, N. Y. for FREE information. No obligation, either way.

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PREVENTS SHRINK
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Here's a
quality item for building
profit . . . slicing costs.

- This revolutionary new machine has been proven in operation in both large and small packinghouses.
- Automatic, adjustable feed eliminates possibility of injury to employees.
- Highly polished stainless steel for product improvement and a more sanitary, cleaner machine.
- Heavy cast-iron construction plus full oversize ball and roller bearings for long life.
- Electrical and mechanical mechanism completely enclosed but easily serviced by removal of inspection plates.
- The machine, under tests, has simultaneously cut two one hundred pound blocks of meat direct from the cooler with only a three H. P. motor.

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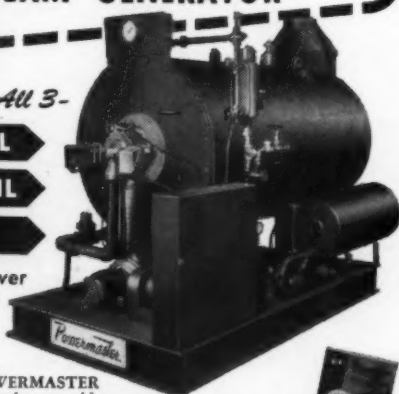
Now Burns All 3—

LIGHT OIL

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With change-over
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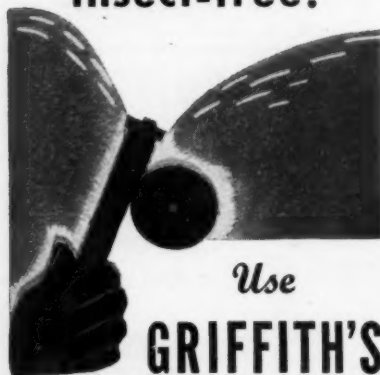
THIS NEW "POWERMASTER" introduces an entirely new idea of fuel economy and flexibility in "packaged" steam generators! Operates automatically with light oil, heavy oil or gas, interchangeably. O&S designers—backed by 63 years of boiler engineering—developed many other cost-saving features in this sturdy new unit. Get complete description and specifications.

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It's easy to
keep your plant
insect-free!



Kil-m-Kwik

(WITH OR WITHOUT DDT)

**Quickly exterminates flies, ants,
roaches and other insect pests**

Here is a safe, sure, ready and easy-to-use insecticide spray that will help you rid your plant of all types of insect pests.

Simply spray Kil-m-Kwik—made with DDT—on ceilings, walls, floors, equipment. Insects literally drop dead in their tracks. And, the lethal effectiveness of Kil-m-Kwik, made with DDT lasts—for as long as three to six weeks.

Kil-m-Kwik, made with or without DDT, is ideal for food processing plants. It has a pleasant odor, is colorless, and is not poisonous, used as directed. Packed in 1-gallon containers.

Keep your plant insect-free. Order Kil-m-Kwik with or without DDT (Specify)



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Mexican Government to Be Sole Lard Importer

To enable the Mexican government to cope with the serious price rise in imports resulting from the recent devaluation of the peso, the U. S. Department of Commerce has made an agreement with the Mexican government which will permit that government to distribute imported lard on a subsidized basis. Under this agreement Distribuidora, an agency of the Mexican government, will be the sole importer of the third-quarter quota of lard from the United States.

Export licenses will be granted out of the third-quarter quota (4,000,000 lbs.) to U. S. exporters who hold accepted orders from Distribuidora, the Department stated. Under this temporary arrangement, lard purchased by Distribuidora from U. S. exporters will be sold to private Mexican traders at a subsidized peso price substantially lower than they would have to pay if they imported the lard themselves at the current depreciated exchange rate. By this method the Mexican Government is attempting to prevent large increases in retail prices of lard which would otherwise result from the peso devaluation.

Distribuidora has agreed with OIT that it will purchase approximately 75 per cent of the lard quota for Mexico from United States suppliers who are traditional exporters of lard to Mexico. The remaining 25 per cent of the quota will be purchased from United States suppliers who have participated in the Mexican lard market only recently or not at all.

FLASHES ON SUPPLIERS

THE GIRDLER CORPORATION: John E. Slaughter, vice president of this

Louisville, Ky., firm, has announced that C. E. McMichael has joined the fats and oil section of its Votator division. He will be associated with A. E. Bailey, who heads that section of the Votator organization. McMichael was general superintendent of the Durkee Famous Foods plant in Berkeley, Calif., from 1941 to 1948. Before that he was with Proctor & Gamble Co., in various positions including chemical supervisor of the edible division, with responsibility for quality control throughout all the steps of processing.



C. McMICHAEL

ADLER COMPANY: Price cuts on all Adler stockinette items used throughout the meat packing industry were announced last week by L. L. Bing jr., sales manager of the stockinette division. These reductions in prices were effective as of August 25, and all orders received on or after this date, plus orders now in work, will be billed on the new basis.

WHEELCO INSTRUMENTS CO.: The firm has opened a new office at 138 East Becher st., Milwaukee 7, Wis. M. A. Embertson is in charge.



NEW LINE OF INSULATED-REFRIGERATED TRUCK BODIES

Atlas Body Co. of Philadelphia, Pa., has introduced a complete line of insulated and refrigerated truck bodies. Bodies are of all-steel construction, wood and metal floors, plywood or galvanized lining. Insulation from 2 to 8 in. is available in floors, side walls and roof. All bodies are engineered for specific operation and use. Special insulated side doors and rear doors, racks, compressor and bunker compartments are available. Bodies are built of high tensile steel. Replacements for panels, roofs, and corners are available from Philadelphia stock. Insulated bodies are available in lengths from 9 ft. to 20 ft. They are made in any required height.

Morrell's Oakland Branch

(Continued from page 9.)

or around 60,000 pounds of bacon.

The new unit operates as a processing branch of the firm's three plants located in Ottumwa, Sioux Falls, and Topeka. Meats are smoked, hams cooked and bacon sliced in the processing portions of the new branch, and other space, divided between refrigerated and non-refrigerated, is used for warehousing of products shipped from the company's slaughter and processing plants.

B. E. Lawrance, a veteran Morrell employee, will continue as manager of the Oakland branch, a position he has held since early in 1935.

The M & K Corporation of San Francisco acted as general contractor. Armstrong Cork Co. held the insulation contract and R. E. Manns Co. the refrigeration contract. Smokehouse equipment was manufactured and installed by the Industrial Air Conditioning Systems, Inc. of Chicago. The Grinnell Co. of San Francisco installed the sprinkler system for fire protection and elevator installations were by the San Francisco Elevator Co.

CURLY MAKES DEBUT ON NEW CUDAHY PURITAN PACKAGES

The introduction of a spritely trade character named Curly is featured in the redesign program for the Puritan meat packages of the Cudahy Packing Co. Curly, a precocious little pig, is appearing in current Cudahy advertising. He provides an interesting and colorful addition to the new wrappers as a cheerleader, radio announcer, card player and "sandwich sign" man. Company officials believe that Curly wins brand preference and provides pleasant familiarity with the product.

The new design retains the basic red-white-and-blue color combination but at the same time places increased emphasis on the company name by using larger and bolder lettering.

Products affected by this program are the Puritan meats including ham, slab and sliced bacon, and a variety of the sausage products.

PACKERS FIGHT CITY TAX

Several packers, including the Denholm Packing Co. and John Foertsch Co. of Pittsburgh, Pa., are already fighting an attempt by the city to levy a new mercantile tax on meat products turned out by them. Both firms point out that they pay license fees for the manufacture and production of meat products, and that they also pay the mercantile tax on products which they sell but do not manufacture.

AUTHORIZATIONS BY ECA

The Economic Cooperation Administration this week authorized procurement of \$67,500 worth of lard by the Department of the Army for Trieste.

for SAUSAGES that SELL on SIGHT



Sausages packed in WILSON'S natural CASINGS have Sales Appeal

Use WILSON'S NATURAL CASINGS

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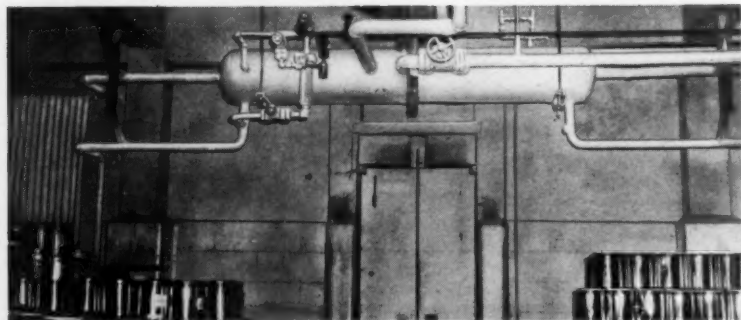
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Buildice SURGE DRUM WITH FLOAT ASSEMBLY CONTROL PUTS YOUR COILS TO WORK!



KEEPS LIQUID IN COILS—GIVES MAXIMUM PERFORMANCE AND HEAT TRANSFER!

Photo shows recent installation in Liebmans Packing Company at Green Bay, Wisconsin. Buildice Surge Drum with float assembly control and hand expansion by-pass prevents liquid from going back into suction line. This effective arrangement gets

maximum performance from Vertical Super-Capacity Coils in Freezer Room. ASME construction. Note dual safety relief valve. Buildice Surge Drum arrangement can be attached to any evaporator or cooler. Write for details.

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3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

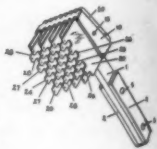
468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,445,872, Mallet for Preparing Meat, patented July 27, 1948 by John C. Burkett, Toledo, Ohio.

The mallet has two meat-treating faces, one containing a number of paralleling blades and the other having sharpened castellar teeth.



No. 2,446,178, METHOD OF INCORPORATING SOLID FAT IN LIQUID FATTY MIXTURES, patented August 3, 1948 by Bertie S. Harrington, Chicago, Ill., assignor to Armour and Company, Chicago, Ill., a corporation of Illinois.

In order to blend solid fat with liquid fat, a method is provided as follows: A restricted stream of heated liquid fat is passed through a body of the solid fat to melt this solid fat about the stream whereupon the heated fat from the stream is passed into contact with the fat of this body to produce blended fat and separating blended fat from the body of solid fat while passing the blended fat in heat transfer relation with the stream to maintain the blended fat in liquid form.

No. 2,447,245, MEAT PATTY MOLDING AND CUTTING DEVICE, patented



August 17, 1948 by Elmer C. Garland, La Conner, Wash.

This is a hand tool for cutting and forming the patty.

No. 2,447,427, MEAT PRODUCT AND PROCESS, patented August 17, 1948 by Edwin N. Oftedahl, Chicago, Ill.

A fresh, ground, raw meat composition characterized by its ability to retain its fresh color and resist bacterial and enzymatic decomposition on storage under refrigerating conditions is

LOW COST

Way

TO STEP UP QUALITY

THE Perfect BINDER



Special X soy flour is 50% protein—it's the low cost way to add blending and moisture retention factors . . . plus superior eating value. Holding the freshness is a strong point of Special X—moisture retention with less cooler shrinkage saves you money—saves loss of sales.

YOU WIN

The way to prove Special X for your self is try a test batch. Simply write for generous free sample. We'll also send easy-to-follow instruction folder.

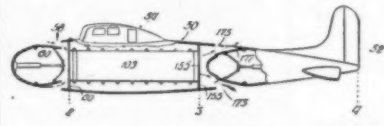


SPENCER KELLOGG and SONS, Inc.
DECATUR 40, ILL.

disclosed, comprising ground raw meat which has admixed therewith a quantity of egg white and a lesser quantity on a dry basis of egg yolk.

No. 2,447,665, REFRIGERATED PRODUCTS AND METHODS AND APPARATUS FOR PRODUCING SAME, patented August 24, 1948 by Harry W. Protzeller, Fairmont, Minn., assignor to Tampa Aviation, Inc., Tampa, Fla., a corporation of Florida.

A method of transport-refrigeration of food product by aeroplane is provided and comprises conveying the product



in the aeroplane at high atmospheric altitudes from a starting point to a predetermined destination distant therefrom, admitting the atmospheric air at these high altitudes in at least one stream into the aeroplane, controlling the volume of atmospheric air so admitted and thereby controlling the temperature of the interior of the aeroplane, directing the atmospheric air into contact with the food products interiorly of the aeroplane during transit to refrigerate the same, and dissipating the atmospheric air subsequently to contact with the food products.

Fats-Oils Supply Situation

(Continued from page 8.)

American Fat Salvage Committee recently urged homemakers to continue the salvage of every available drop of used fat.

With many individual renderers reporting poor operating results because of the lack of domestic buying interest, especially in the lower grades, the National Renderers Association has taken the position that it is imperative that substantial export allocations of this type of material be issued.

Initial third quarter export allocations of inedible tallow and grease amounted to 23,200,000 lbs. (of a total initial third quarter quota of 29,300,000 lbs. of all types of inedible fats and oils). Subsequent supplemental emergency export allocations of tallow and grease amount to about 6,000,000 lbs. The quarterly total to date, including a contingency reserve of about 1,000,000 lbs., is 31,207,000 lbs. There is also a carryover of about 9,000,000 lbs. from the second quarter.

FINANCIAL NOTES

John J. Felin & Co., Philadelphia, has declared a dividend of \$1.50, payable September 27 on stock of record September 15.

The Tobin Packing Co., Inc., has declared quarterly dividends amounting to \$1.75 on preferred stock and 15c on common, payable October 1 to stockholders of record September 15.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL YEARS against regrinding and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES

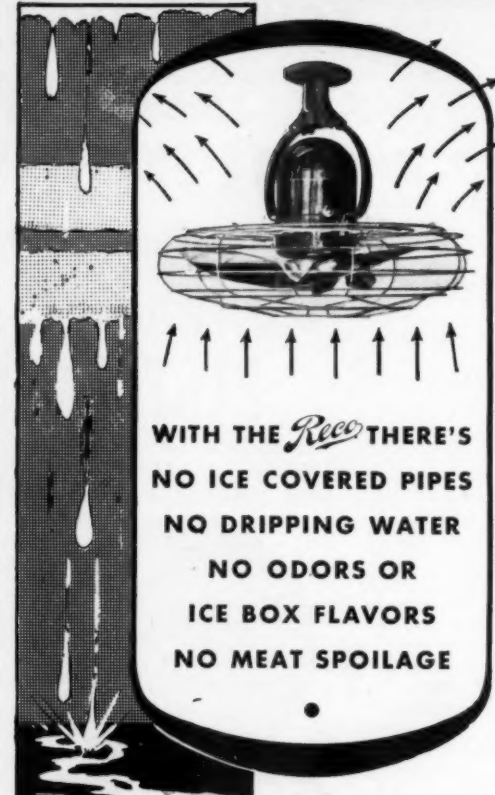
have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Pulsars"—must reading for every sausage manufacturer



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WITH THE *Reco* THERE'S
NO ICE COVERED PIPES
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ICE BOX FLAVORS
NO MEAT SPOilage

Reco REFRIGERATOR FANS PREVENT MOISTURE CONDENSATION ON WALLS, CEILINGS, AND COILS

They operate on a revolutionary new principle. They blow upwards, the air traveling along the ceiling down the walls and slowly up to the fan again.

Because the moving air absorbs moisture, the percentage of relative humidity is increased thus restricting shrinkage of product.

RECO Fans provide continuous and gentle air circulation throughout the room, even between and around closely packed products, preventing mold growth and food spoilage.

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 for Bulletin
 No. 241
 giving data
 tables, flow
 charts, typical
 installations,
 prices, etc.



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Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers, steady to \$1.00 higher; heifers, steady to 50c higher; cows, steady; cutters and canners, steady; bulls, 25c to 50c higher; calves, firm.

Prices, in m.	Thurs.	Last wk.
Chicago steer top...	\$39.50	\$38.00
4 days cattle avg...	35.50	35.50
Chi. heifer top...	37.50	38.00
Chi. bol. bull top...	24.00	25.00
Chi. cow top.....	23.50	24.00
Chi. cut. cow top...	17.50	17.00
Chi. can. cow top...	16.00	15.50
4 days can.—		
cut. aver.....	16.00	16.50
Kan. City, top.....	23.00	38.00
Omaha, top.....	39.00	38.00
St. Louis, top.....	38.00	30.00
St. Paul, top.....	39.50	37.50
Receipts 20 markets		
4 days	200,000	236,000
Slaughter—		
Fed. Insp.	248,000	259,000

BEEF

Carcass, good, all wts.: Lower.

Chicago	53 1/2 @ 54	55 1/2 @ 56
New York	52 @ 56	56 @ 58
Chi. cut., Nor.	32 1/2	33
Chi. bol. bulls.	36 1/2 @ 37	37 @ 37 1/2
Chi. can., Nor.	32 1/2	33

CALVES

Chicago, top	\$30.00	\$30.00
Kan. City, top.....	28.00	28.00
Omaha, top.....	28.00	28.00
St. Louis, top.....	31.00	32.00
St. Paul, top.....	31.00	33.00
Slaughter—		
Fed. Insp.*	135,000	141,000
Dressed veal: Lower.		
Good, Chicago	39@44	43@48
Good, New York.....	43@47	45@49

*Week ended August 28, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top \$1.50 lower and average \$1.35 lower; other markets 75c to \$1.75 lower.

	Thurs.	Last wk.
Chicago top	\$29.25	\$30.75
4 day avg.	26.65	28.00
Kan. City, top	29.25	30.25
Omaha, top	29.50	31.00
St. Louis, top	29.50	30.25
St. Paul, top	29.75	30.75
Corn Belt, top	28.75	30.25
Indianapolis, top ...	28.75	30.00
Cincinnati, top	28.25	30.00
Baltimore, top	29.75	31.00
Receipts 20 markets		
4 days	202,000	201,000
Slaughter—		
Fed. Insp.*	556,000	538,000
Cut-out	180-220-	240-
results	220 lb. 240 lb.	270 lb.
This week...+ .62	—\$1.57	—\$3.58
Last week...+ .15	—1.26	—3.48

PORK

Chicago: Mostly lower.

Reg. hams,			
all wts....	55½n		55½n
Loins 12/16..57	@58	62	@63
Bellies, 8/12..44½	@45½		45½
Picnics,			
all wts....	36½@43	37½	@47
Reg. trim....33	@34	34	@35
New York:			
Loins, 8/12..60	@63	68	@70
Butts, all wt.54	@57	55	@58

LAMBS

Chicago, top	\$25.00	\$26.00
Kan. City, top.....	25.00	26.50
Omaha, top.....	25.00	26.00
St. Louis, top.....	24.75	26.50
St. Paul, top.....	24.75	25.50
Receipts 20 markets		
4 days	209,000	177,000
Slaughter—		
Fed. Insp.*	310,000	302,000

Hides—Fats—By-Products

HIDES

Chicago packer hides: Packer hides relatively quiet with a weak undertone. Ex-light native steers and light native cows $\frac{1}{2}$ c lower. Calf and kip market quiet at steady prices.

	Thurs.	Last wk.
Hvy. native cows	28 1/2 @ 29 1/2	28 1/2 @ 29
Nor. calf (heavy)	55	55
Nor. calf (light)	55	55
Nor. native kipskin	37 1/2	37 1/2
Outside small pkr. native, all weight str. & cows. 24	@ 26	24 @ 26

TALLOW, GREASES, ETC.

Chicago: Larger dealers and soapers expressed interest on better grades tallows and greases at stronger levels. Lower grades remain steady.

Fancy tallow	13½@14	13½
Choice white grease	13 @13¼	13
Chicago By-Products: Steady to higher.		
Dry rend.		
tankage	1.55@1.60	1.50@1.55
10-11%		
tankage	7.00@7.25	7.00
Blood	7.00@7.25	7.00
Digester tankage		
60%	90.00	90.00
Cottonseed oil,		
Val. S. E....	23pd	23n

*F.O.B. shipping point. †Del'd basis.

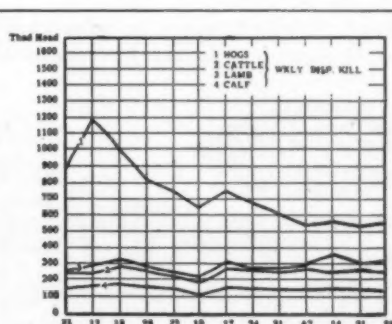
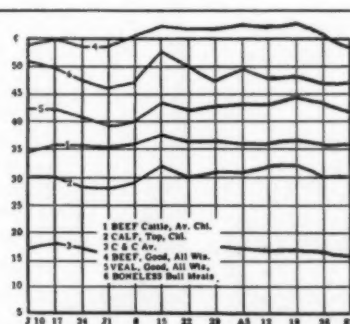
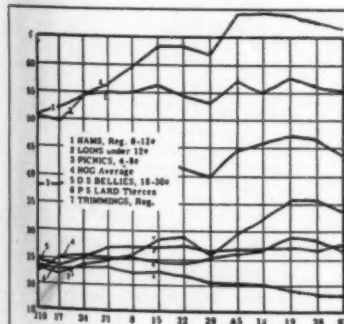
LARD

Lard—Cash	18.50b	18.50n
Loose	20.25ax	20.37½b
Leaf	19.25n	19.37½n

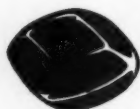
N—nominal. Ax—asked.

Dressed lamb prices: Lower.

Chicago, choice	45@50	48@53
New York, choice	43@49	52@54



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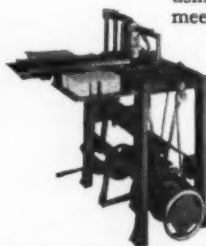
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Meat Production in Federally Inspected Plants Continues Below Output in 1947

MEAT production under federal inspection for the week ended August 28 totaled 240,000,000 lbs., according to the U. S. Department of Agriculture. This was 2 per cent below the 244,000,000 lbs. produced last week and 5 per cent below the 253,000,000 lbs. for

son was 18,400,000, 18,600,000 and 18,600,000 lbs., respectively.

Hog slaughter of 556,000 head was 3 per cent above the 538,000 last week but 11 per cent below the 625,000 for the same week in 1947. Production of pork was 87,000,000 lbs., compared with

of livestock slaughtered, meat and lard production and average kill weights.

AMI PROVISION STOCKS

The supply of pork meats held in storage by packers covered by the American Meat Institute provision stocks survey continued to dwindle during the last two weeks of August, but remained larger than the supply held a year earlier. A total of 294,400,000 lbs. was reported on August 28 as compared with 345,500,000 lbs. two weeks earlier and 196,300,000 lbs. on the comparable date of 1947. The 1939-41 average of 367,300,000 lbs. was also larger than current holdings. Lard and rendered pork fat holdings totaled 125,900,000 lbs. on August 28, 146,100,000 lbs. a fortnight ago and 118,300,000 lbs. a year earlier.

Provision stocks on August 28, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows August 28 stocks as percentages of the holdings two weeks earlier and last year.

Aug. 28 stocks as
Percentages of
Inventories on
Com-
parable
1939-41

	Aug. 14, 1948	Aug. 30, 1948	1947 av.
D. S. PRODUCT			
Bellies (Cured)	85	241	..
Fat backs (Cured)	85	59	..
Other D. S. Meats (Cured) ..	83	86	..
TOT. D. S. CURED ITEMS	85	154	..
TOT. FROZ. FOR D. S. CURE ..	86	202	..
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular	93	81	7
Skinned	91	111	69
All S. P. Hams	91	110	53
Hams, Frozen-for-Cure			
Regular	100	150	7
Skinned	73	172	109
All frozen-for-cure hams ..	73	171	83
Picnics			
Sweet pickle cured	89	102	62
Frozen-for-cure	68	162	94
Bellies, S. P. and D. C.			
Sweet pickle cured	95	135	98
Frozen-for-cure	81	1143	105
Other items			
Sweet pickle cured	94	107	67
Frozen-for-cure	80	226	82
TOT. S. P. & D. C. CURED ..	93	121	73
TOT. S. P. & D. C. FROZEN ..	78	373	97
BARRELED PORK	100	71	21
FRESH FROZEN			
Loins, shoulders, butts and			
spareribs	80	97	82
All other	78	83	119
Total	79	88	9
TOT. ALL PORK MEATS	85	150	80
RENDERED PORK FAT	88	100	*
LARD	86	107	88

*Included with lard. †Small.

MORE POULTRY CANNED

The quantity of poultry canned or used in canning during July totaled 12,490,000 lbs. This was an increase of 130 per cent over the quantity canned or used in canning during July last year. Use during the first seven months of 1948 totaled 85,898,000 lbs., compared with 48,569,000 lbs. during the same period last year—an increase of 77 per cent. The quantity of poultry certified under federal inspection during July totaled 21,087,000 lbs. Of the quantity certified, 12,258,000 lbs. were for canning and 8,829,000 lbs. were for evisceration.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended August 28, 1948—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	mil. lb.
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Aug. 28, 1948	248	121.0	135	18.4	556	87.3	310	13.0	239.7
Aug. 21, 1948	239	128.5	141	18.6	538	83.9	302	13.0	244.0
Aug. 30, 1947	277	126.0	145	18.6	625	97.0	280	11.7	253.3

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 mil.
	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	mil. lb.
Aug. 21, 1948	921	488	250	136	274	157	92	42	13.3
Aug. 14, 1948	925	496	242	132	274	156	93	43	13.7
Aug. 30, 1947	896	455	236	128	272	155	89	42	13.7

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

the corresponding week last year.

Cattle slaughter totaled 248,000 head, or 4 per cent below the 259,000 last week and 10 per cent below the 277,000 for the corresponding week last year. Beef production was 121,000,000 lbs., compared with 128,000,000 last week and 126,000,000 a year earlier.

Calf slaughter was 135,000 head, compared with 141,000 last week and 145,000 last year. Output of inspected veal for the three weeks under compari-

84,000,000 last week and 97,000,000 last year. Lard production was 20,200,000 lbs., compared with 20,200,000 last week and 23,300,000 last year.

Sheep and lamb slaughter was 310,000 head, compared with 302,000 head for last week and 280,000 last year. Production of inspected lamb and mutton in the three weeks amounted to 13,000,000, 13,000,000 and 11,700,000 lbs., respectively.

The table above shows the numbers

PRODUCTS DECLINE IN VALUE FASTER THAN COSTS

(Chicago costs and credits, first three days of week.)

Total product values for all weights of hogs tested and live hog costs were lower this week at Chicago, but the decline in product values outdistanced that in average hog costs, resulting in poorer cutting margins. Lightweights lost their plus cutting margin of 15c last week and cut out at minus 62c. The medium weight margin was minus

\$1.57 and heavyweights were again in the poorest position at minus \$3.56.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual cost, credits and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	per	per	Value	Pct.	Price	per	per	Value	Pct.	Price	per	per	Value
live	wt.	lb.	cwt.	live	live	wt.	lb.	cwt.	live	live	wt.	lb.	cwt.	live
			fln.					fln.					fln.	
			yield					yield					yield	
Skinned hams	12.5	58.0	\$ 7.25	\$10.50	12.5	58.0	\$ 7.25	\$10.27	12.9	56.3	\$ 7.26	\$10.19		
Picnics	5.6	44.4	2.49	3.00	5.4	43.4	2.34	3.34	5.3	41.8	2.18	3.06		
Boston butts	4.2	54.0	2.27	3.29	4.1	53.0	2.17	3.07	4.1	48.5	1.98	2.77		
Loins (blade in)	10.1	62.5	6.31	9.13	9.8	59.0	5.78	8.20	9.7	50.3	4.88	6.75		
Bellies, S. P.	11.0	44.8	4.93	7.12	9.5	43.2	4.11	5.83	9.3	37.4	1.45	2.06		
Bellies, D. S.					2.1	27.5	.58	.83	8.5	27.5	2.34	3.31		
Fat backs					3.2	17.0	.54	.77	4.5	17.5	.79	1.12		
Plates and jowls	2.9	22.2	.64	.93	3.0	22.2	.67	.93	3.4	22.2	.75	1.07		
Raw leaf	2.2	18.8	.41	.60	2.2	18.8	.42	.58	2.2	18.8	.41	.59		
P. S. lard	13.7	20.3	2.78	4.04	12.2	20.3	2.48	3.51	10.1	20.3	2.06	2.95		
Spareribs	1.6	45.5	.72	1.05	1.6	37.0	.59	.85	1.6	30.5	.49	.68		
Regular trim	3.2	33.4	1.06	1.57	2.9	33.4	.97	1.40	2.8	33.4	.93	1.37		
Pork, tails, etc.	2.0	16.5	.33	.48	2.0	16.5	.33	.46	2.0	16.5	.33	.46		
Offal and misc.50	1.30			.90	1.28			.90	1.27		
Total Yield & Value	60.0		\$30.09	\$43.61	70.5		\$29.13	\$41.32	71.0		\$26.74	\$37.06		
			Per				Per				Per			
			cwt.				cwt.				cwt.			
Cost of hogs			\$29.46				\$29.59				\$29.29			
Condensation loss15				.15				.15			
Handling and overhead			1.10				.96				.86			
TOTAL COST PER CWT.			\$30.71				\$30.70				\$30.30			
TOTAL VALUE			30.09				29.13				26.74			
Cutting margin			— .62				— 1.57				— 3.56			
Margin last week			— .15				— 1.26				— 3.48			

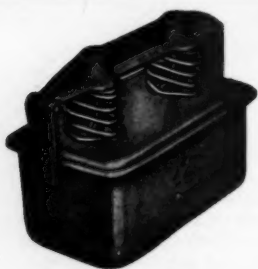
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Chicago

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Choice native steers—	Sept. 1, 1948	per lb.
All weights	56	@58
Good native steers—		
All weights	53	@56
Commercial native steers—		
All weights	41	@47
Utility, all wts.	35	@39
Headquarters, choice	54	@57
Forequarters, choice	48	@49
Cow, commercial	35	@37
Cow, utility	32 1/2	@34
Cow, cutter and canner	31	@31 1/2
Bologna bulls, 500 up	36 1/2	@36 1/2

BEEF CUTS

Steer loin, choice	53	@95
Steer loin, good	57	@91
Steer loin, commercial	56	@88
Steer round, choice	56	@58
Steer round, good	56	@58
Steer rib, choice	56	@78
Steer rib, good	56	@70
Steer rib, commercial	56	@70
Steer sirloin, choice	55	@97
Steer sirloin, commercial	55	@97
Steer brisket, choice	52	@53
Steer brisket, good	51	@52
Steer chuck, choice	51	@52
Steer chuck, good	50	@52
Steer back, choice	50	@52
Steer back, good	50	@52
Navel, good	39	@52
Pure shanks	34	@52
Head shanks	27	@27
Steer tenderloins	27	@1.83
Cow tenders, 5 up	80	@82
Steer plates	82	@38

BEEF PRODUCTS

Brains	@ 7 1/2
Hearts	@34 1/2
Tongues, select, 3 lbs. & up, fresh or frus.	@39
Tongues, house run, fresh or frus.	@27 1/2
Tripes, cooked	@29
Livers, regular	@51
Kidneys	@19
Cheek meat	@36
Lips	@22 1/2
Lungs	@11 1/2
Melts	@11 1/2
Edders	@ 6

CALF—HIDE OFF

Choice, 225 lbs. down	43	@44
Good, 225 lbs. down	40	@41
Commercial	37	@39
Utility	35	@38

VEAL—HIDE OFF

Choice carcass	45	@46
Good carcass	43	@44
Commercial carcass	40	@41
Utility	35	@38

LAMBS

Choice lambs	46	@50
Good lambs	44	@48
Commercial lambs	40	@44

MUTTON

Good	23	@24
Commercial	22	@23
Utility	21	@22

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	@61
Fancy skinned hams, 14/18 lbs., parchment paper	@63
14/18 lbs., parchment paper	@64
Fancy trim, brisket off, bacon, 5 lb. down, wrap	@60
Neck bones, 8 lb. down, wrap	@54

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	@50 1/2
Reg. pork loins, und, 12 lb.	@62
Tenderloins	@63
Smoked loins	@61
Picnics, 4/8	@45 1/2
Spareribs, under 3 lb.	@47
Roast butts, 4/8 lb.	@56
Smoked butts, c.t., 3/5	@60 1/2
Neck bones	@19 1/2
Pigs' feet, front	@12 1/2
Kidneys	@19
Livers	@27
Brains	@20
Ears	@14
Roast, lean in.	@15

FANCY MEATS

Tongues, corned	39	@40
Veal breads, under 6 oz.	75	@75
6 to 12 oz.	76	@78
12 oz. up	82	@85
Beef kidneys	19	@24
Calf tongues	23	@24
Lamb livers	75	@80
Beef livers, selected	58	@58
Ox tails, under 1/2 lb.	10	@10
Over 1/2 lb.	25	@29

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	34	@35
Sp. lean pork trim, 85%	46 1/2	@47
Ex. lean pork trim, 95%	51	@52
Pork tongue	25	@25 1/2
Boneless bull meat	48	@48 1/2
Boneless chucks	48	@48
Shank meat	49	@49
Beef trimmings	37	@37
Beef cheek meat	36	@36
Dressed canners	32 1/2	@32 1/2
Dressed cutter cows	32 1/2	@32 1/2
Dressed bologna bulls	37 1/2	@38
Boneless veal trim	46 1/2	@46 1/2

DRY SAUSAGE

Cervelat, ch. hog bungs....	89
Thuringer54	@56 1/2
Farmer	77
Holsteiner	77
B. C. Salami.....	86
B. C. Salami, new con.....	53
Genoa style salami, ch.....	96
Pepperoni	82
Mortadella, new condition..	56
Cappicola (cooked)	85
Italian style hams.....	87

DOMESTIC SAUSAGE

Pork sausage, hog casings.	54
Pork sausage, bulk.	51 @52
Frankfurters, sheep casings.	52½ @54
Frankfurters, hog casings.	47
Bologna	45 @47
Bologna, artificial casings.	45½ @48
Smoked liver, hog bungs.	49 @51
New Eng. lunch specialty.	70
Mixed luncheon spec., ch. 53½	@55
Tongue and blood.	39 @41
Blood sausage	31 @33
Sausage	31½ @33
Polish sausage, fresh.	42 @45
Polish sausage, smoked.	56

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1½ to 1¾ in., 180 pack.....	40	@48
Domestic rounds, over 1¾ in., 140 pack.....	48	@55
Export rounds, wide, over 1½ in.....	82	@90
Export rounds, medium, 1½ to 1¾ in.....	47	@57
Export round, narrow, 1½ in. under.....	1.10	@1.38
No. 1 weasands, 24 in. up.....	10	@12
No. 1 weasands, 22 in. up.....	7	@8
No. 2 weasands.....	5	@6
Middle sewing, 1½ in.....	1.10	@1.15
Middles, select, wide, 2@2½ in.....	1.10	@1.20
Middles, select, extra, 2@2½ in.....	1.50	@1.60
Middles, select, extra, 2½ & up.....	2.00	@2.00
Beef bungs, export No. 1.....	16	@17
Beef bungs, domestic.....	11	@12
Dried or salted bladders, per piece:		
12-15 in. wide, flat.....	15	@16
10-12 in. wide, flat.....	10	@11
8-10 in. wide, flat.....	7	@7

SEEDS AND HERBS

Caraway Seed	Whole for Saus.	@27 1/2
Coriander seed		@33
Mustard seed, fcy. yel.		@22
American		@20
Marjoram, Chilean		@31
Oregano		@22
Coriander, Morocco		@11 1/2
Natural No.		@14 1/2
Marjoram, French		@50
Sage Dalmation		@35
No. 1		@30

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	@31 1/2	@34 1/2
Resin	@32 1/2	@35 1/2
Chili powder	36	@45
Chili pepper	43	@46
Cloves, Zanzibar	25	@29
Ginger, Jam., unbl.	28 1/2	@35
Ginger, African	23	@29
Cochin	23	@29
Mace, fcy. Banda		
East Indies	@1.73	
West Indies	@1.72	
Mustard, flour, fcy.	35	@35
No. 1	26	@26
West India Nutmeg	77	@77
Paprika, Spanish	50	@54
Pepper, Cayenne	39	@42
Red No. 1	41	@41
Pepper, Packers	84	@92
Pepper, black	84	@88
Pepper, white	86	@91
Pepper, Black		
Malabar	84	@88
Black, Lampong	84	@88

CURING MATERIALS

	Cwt.
Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.75
Salt, p. n. ton, f.o.b. N. Y.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car, of 60,000 lbs. only, paper sack f.o.b. Chgo.	
Granulated	\$19.20
Medium	24.20
Rock, bulk, 40 ton cars, Detroit	10.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.75
Standard gran., f.o.b. refiners (2%)	7.55@7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt., in paper bags, Chicago	6.84

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles August 30	San Francisco August 31	No. Portland August 31
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$53.00@54.00	\$52.00@54.00	\$54.00@55.00
500-600 lbs.	52.00@53.00	52.00@54.00	54.00@55.00
Commercial:			
400-600 lbs.	48.00@51.00	50.00@52.00	48.00@51.00
Utility:			
400-600 lbs.	40.00@45.00	48.00@50.00	44.00@45.00
COW:			
Commercial, all wts.	41.00@43.00	42.00@46.00	42.00@44.00
Cutter, all wts.	37.00@38.00	36.00@38.00	36.00@37.00
FRESH VEAL AND CALF: (Skin-Off)		(Skin-On)	(Skin-Off)
Choice:			
80-130 lbs.		48.00@50.00	50.00@51.00
Good:			
80-130 lbs.		45.00@47.00	49.00@50.00
FRESH LAMB & MUTTON: (Carcass)			
SPRING LAMB:			
Choice:			
40-50 lbs.	51.00@52.00	48.00@50.00	48.00@49.00
50-60 lbs.	51.00@52.00	47.00@49.00	47.00@48.00
Good:			
40-50 lbs.	50.00@52.00	48.00@50.00	48.00@49.00
50-60 lbs.	50.00@51.00	47.00@49.00	47.00@48.00
Commercial, all wts.	48.00@50.00	44.00@47.00	45.00@46.00
Utility, all wts.	40.00@44.00	40.00@44.00	41.00@42.00
MUTTON (EWE):			
Good, 75 lbs. dn.	25.00@26.00	23.00@25.00	21.00@23.00
Commercial, 75 lbs. dn.	24.00@26.00	21.00@23.00	19.00@20.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	47.00@49.00	47.00@49.00	
120-137 lbs.	46.00@46.50	45.00@47.00	44.00@45.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	69.00@72.00	74.00@77.00	75.00@77.00
10-12 lbs.	69.00@72.00	74.00@77.00	75.00@77.00
12-16 lbs.	69.00@71.00	71.00@74.00	72.00@74.00
PICNICS:			
4-8 lbs.	51.00@53.00		
PORK CUTS, NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	64.00@69.00	69.00@70.00	66.00@71.00
16-20 lbs.	64.00@69.00	67.00@69.00	66.00@70.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	57.00@63.00	64.00@67.00	65.00@68.00
8-10 lbs.	56.00@61.00	62.00@64.00	63.00@65.00
10-12 lbs.	56.00@61.00		
LARD, Refined:			
Tierces	24.50@25.50		26.00@27.00
50 lbs. cartons	24.50@26.00		
1 lb. cartons	25.50@26.50	28.00@29.00	26.50@27.50

Better Check Your SALT!

Are you using the right grade? ☐ YES ☐ NO ☐ DON'T KNOW

Are you using the right grain? ☐ YES ☐ NO ☐ DON'T KNOW

Are you using the right amount? ☐ YES ☐ NO ☐ DON'T KNOW

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-8.

DIAMOND CRYSTAL SALT

DIVISION GENERAL FOODS CORPORATION
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Thomas Double-Purpose TRUCK

This Thomas material handling system combines power truck, hand lift truck and Jak-Tung operation. For long hauls use power truck, for short movements use a Jak-Tung lift unit. Let us send you more information. One of many Thomas trucks. Representatives in principal cities.



For both manual and power hauling.

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CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, SEPTEMBER 2, 1948

REGULAR HAMS

Fresh or Frozen		S.P.
8-10	55 1/2 n	55 1/2 n
10-12	55 1/2 n	55 1/2 n
12-14	55 1/2 n	55 1/2 n
14-16	55 1/2 n	55 1/2 n

BOILING HAMS

Fresh or Frozen		S.P.
16-18	54 1/2 n	54 1/2 n
18-20	53 1/2 n	53 1/2 n
20-22	46 n	46 n

SKINNED HAMS

Fresh or Frozen		S.P.
10-12	58 1/2 @59	58 1/2 n
12-14	58 1/2 @59	58 1/2 n
14-16	58 1/2 @59	58 1/2 n
16-18	56 1/2 @57	56 1/2 n
18-20	55 1/2 @56	55 1/2 n
20-22	48 1/2	48 1/2
22-24	47 1/2	47 1/2
24-26	44	44 n
25-30	43 1/2 @44	43 1/2 n
25-up, No. 2's	41 1/2	...

OTHER D.S. MEATS

Fresh or Frozen		Cured
Regular plates	22 n	22 1/2 n
Clear plates	17 n	17 1/2 n
Square jowls	26 1/2	27 1/2
Jowl butts	24 @24 1/2	24 @24 1/2

Fresh or Frozen

4-6	45
6-8	42
8-10	39
10-12	38
12-14	36 1/2 @37
8-up, No. 2's	36 1/2 @37
Inc.	36 1/2 @37

BELLIES

Fresh or Frozen

6-8	45 1/2
8-10	45 1/2
10-12	44 1/2
12-14	41 1/2 @42
14-16	39
16-18	35 1/2
18-20	32

D.S. BELLIES

18-20	28 1/2
20-25	28
25-30	26 1/2
30-35	25 1/2 @25 1/2
35-40	23
40-50	21 1/2

FAT BACKS

Green or Frozen

6-8	17 1/2 n
8-10	18 n
10-12	18 1/2 n
12-14	18 1/2 n
14-16	18 1/2 n
16-18	18 1/2 n
18-20	18 1/2 n
20-25	18 1/2 n

LARD FUTURES PRICES

MONDAY, August 30, 1948

Open	High	Low	Close
Sept. 17.50	17.50	17.30	17.35
Oct. 17.65	17.67 1/2	17.45	17.55
Nov. 17.85	17.87 1/2	17.65	17.72 1/2
Dec. 18.95	19.07 1/2	18.85	19.00
Jan. 18.85	19.00	18.00	18.95
Mar. 18.85	18.97 1/2	18.77 1/2	18.87 1/2 n

Sales: 19,160,000 lbs.

Open interest, at close Fri., Aug. 27th: Sept. 1,254, Oct. 909, Nov. 506, Dec. 760, Jan. 253, Mar. 53; at close Sat., Aug. 28th: Sept. 1,234, Oct. 894, Nov. 545, Dec. 761, Jan. 260 and Mar. 55 lots.

TUESDAY, August 31, 1948

Sept. 17.22 1/2	17.45	17.07 1/2	17.30
Oct. 17.47 1/2	17.62 1/2	17.27 1/2	17.50
Nov. 17.65	17.75	17.40	17.62 1/2
Dec. 18.90	19.10	18.75	19.00
Jan. 18.82 1/2	19.00	18.75	18.97 1/2 b
Mar. 18.75	18.90	18.70	18.75

Sales: 37,400,000 lbs.

Open interest, at close Mon., Aug. 30th: Sept. 1,156, Oct. 947, Nov. 575, Dec. 764, Jan. 266 and Mar. 60 lots.

WEDNESDAY, September 1, 1948

Sept. 17.40	18.00	17.40	17.80
Oct. 17.65	18.20	17.65	18.05
Nov. 17.77 1/2	18.35	17.77 1/2	18.25
Dec. 19.15	19.75	19.15	19.70
Jan. 19.05	19.65	19.05	19.65
Mar. 19.00	19.70	19.00	19.70 n

Sales: 10,720,000 lbs.

Open interest, at close Tues., Aug. 31st: Sept. 948, Oct. 1,020, Nov. 611, Dec. 774, Jan. 261 and Mar. 80 lots.

THURSDAY, September 2, 1948

Sept. 17.85	18.07 1/2	17.60	17.82 1/2
Oct. 18.05	18.30	17.80	17.92 1/2 b
Nov. 18.30	18.42 1/2	17.92 1/2	18.07 1/2
Dec. 19.77 1/2	19.82 1/2	19.25	19.42 1/2
Jan. 19.77 1/2	19.77 1/2	19.12 1/2	19.30 b
Mar. 19.80	19.80	19.20	19.30 b

Sales: 29,400,000 lbs.

Open interest, at close Wed., Sept. 1st: Sept. 621, Oct. 1,029, Nov. 659, Dec. 761, Jan. 268 and Mar. 88 lots.

FRIDAY, September 3, 1948

Sept. 17.62 1/2	17.77 1/2	17.50	17.70
Oct. 17.82 1/2	17.97 1/2	17.67 1/2	17.87 1/2
Nov. 18.05	18.10	17.85	18.00 n
Dec. 19.40	19.47 1/2	19.15	19.30
Jan. 19.25	19.40	19.07 1/2	19.15 b
Mar. 19.15	19.30	19.10	19.20

Sales: About 10,500,000 lbs.

Open interest at close Thurs., Sept. 3rd: Sept. 490, Oct. 1,065, Nov. 705, Dec. 753, Jan. 277, and Mar. 97 lots.

CORN-HOG RATIO

The corn-hog price ratio at Chicago continued to grow more favorable for hog producers. The ratio for the week ended August 23 was 15.0 for all purchases as compared with 13.9 for the week previous and 9.9 for the same week in 1947. The ratio for barrows and gilts for the three periods under comparison was 16.0, 15.2 and 10.8, respectively. The August 23 ratio was based on No. 3 yellow corn at \$1.861 per bu. A week earlier the price was \$1.973, and in 1947, \$2.446.

PACKERS' WHOLESALE

LARD PRICES

Refined lard, tierces, f.o.b.	
Chgo.	\$22.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	23.30
Kettle rend., tierces, f.o.b. Chgo.	22.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	23.75
Neutral, tierces, f.o.b. Chicago	24.25
Standard Shortening... *N. & S.	26.00
Hydrogenated Shortening... N.A.S.	31.75

*Del'd.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Aug. 28...	18.50 n	20.50 n	19.50 n
Aug. 30...	18.50 n	20.50 n	19.50 n
Aug. 31...	18.50 n	20.00 n	19.00 n
Sept. 1...	18.50 n	20.25 n	19.25 n
Sept. 2...	18.50 n	20.25 n	19.25 n
Sept. 3...	18.50 n	20.25 n	19.25 n

Packers having used equipment and machinery to sell, and those wishing to buy, can get together in the classified advertising section.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

September 1, 1948

Choice, native, heavy	58 1/2 @ 64 1/2
Choice, native, light	58 1/2 @ 64 1/2
Good	56 1/2 @ 62 1/2
Comm.	48 1/2 @ 54 1/2
Can. & cutter	36 @ 42
Bot. bull	37 @ 45 1/2

BEEF CUTS

City

No. 1 ribs	72 @ 76
No. 2 ribs	65 @ 72
No. 1 loins	80 @ 85
No. 2 loins	74 @ 78
No. 1 hinds and ribs	65 @ 70
No. 2 hinds and ribs	63 @ 68
No. 3 hinds and ribs	54 @ 61
No. 1 top sirloins	74 @ 76
No. 2 top sirloins	74 @ 76
No. 1 rounds	65 @ 66
No. 2 rounds	63 @ 65
No. 1 chucks	54 @ 55
No. 2 chucks	53 @ 55
No. 3 chucks	50 @ 52
No. 1 briskets	52 @ 54
No. 2 briskets	52 @ 54
No. 1 flanks	28 @ 30
No. 2 flanks	28 @ 30

FRESH PORK CUTS

Western

Boston butts	54 @ 57
Pork loins, fresh 12 lbs. do.	63 @ 66
Hams, regular, under 14 lbs.	61 @ 64
14 lbs.	61 @ 64
Picnic, fresh, bone in	52 @ 55
Pork trimmings, ex. lean	35 @ 38
Pork trimmings, regular	35 @ 38
Spareribs, under 3	48 @ 49
Bellies, sq. cut, seedless, 8/12	46 1/2 @ 47

City

Boston butts, 3/8 lbs.	58 @ 63
Shoulders, N. Y.	51 @ 54
Pork loins, fr., 10/12 lbs.	68 @ 70
Hams, regular, under 14 lbs.	56 @ 59
Hams, sknd., under 14 lbs.	48 @ 52
Picnic, bone in	52 @ 55
Pork trim., ex. lean	33 @ 35
Pork trim., regular	33 @ 35
Spareribs, light	49 @ 51
Bellies, sq. cut, seedless, 8/12	46 1/2 @ 47

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Beef livers, selected	78
Lamb fries	45
Ortals under 1/2 lb.	16
Ortals over 1/2 lb.	30

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 130 lbs.	43 @ 44
137 to 153 lbs.	43 @ 44
154 to 171 lbs.	43 @ 44
172 to 188 lbs.	43 @ 44

LAMBS

Choice lambs	49 @ 57 1/2
Good lambs	48 @ 56 1/2
Legs	63 @ 65
Hindsaddles	61 @ 65
Loins	65 @ 69

MUTTON

Good	22 @ 24
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VEAL—SKIN OFF

Choice carcass	45 @ 50
Good carcass	43 @ 47
Commercial carcass	38 @ 41
Utility	

BUTCHERS' FAT

Shop fat	5 1/2
Breast fat	7 1/2
Edible suet	7 1/2
Inedible suet	7 1/2

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during July, 1948, bought at stockyards and direct, as reported by the U. S. Department of Agriculture's Production and Marketing Administration are shown in the following table:

	July 1948	June 1948	July 1947
	Per-cent	Per-cent	Per-cent
Cattle—			
Stockyards	77.0	75.0	76.3
Other	23.0	25.0	23.7
Calves—			
Stockyards	64.1	61.5	63.5
Other	35.9	38.5	36.5
Hogs—			
Stockyards	41.9	49.5	39.5
Other	58.1	50.5	60.5
Sheep and lambs—			
Stockyards	60.7	65.7	61.8
Other	39.3	34.3	38.2

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, SEPTEMBER 1, 1948

All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	57.50-59.00
700-800 lbs.	56.50-57.50

Good:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	54.00-57.00
700-800 lbs.	52.50-56.00

Commercial:	
350-600 lbs.	41.00-47.00
600-700 lbs.	42.00-48.00
Utility, all wts.	None

COW:	
Commercial, all wts.	35.00-39.00
Utility, all wts.	34.00-36.00
Cutter, all wts.	None
Caner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-120 lbs.	48.00-50.00
120-170 lbs.	45.00-46.00
Good:	
50-80 lbs.	43.00-45.00
80-120 lbs.	44.00-47.00
120-170 lbs.	43.00-44.00

Commercial:	
50-80 lbs.	40.00-44.00
80-130 lbs.	40.00-44.00
130-170 lbs.	38.00-41.00
Utility, all wts.	None

FRESH LAMB AND MUTTON:

SPRING LAMB:

Choice:	
30-40 lbs.	48.00-50.00
40-45 lbs.	48.00-50.00
45-50 lbs.	46.00-48.00
50-60 lbs.	44.00-46.00

Good:	
30-40 lbs.	47.00-49.00
40-45 lbs.	46.00-47.00
45-50 lbs.	45.00-47.00
50-60 lbs.	42.00-44.00
Commercial, all wts.	40.00-44.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. Down:

Good	22.00-24.00
Commercial	20.00-22.00
Utility	None

FRESH PORK CUTS: Loins No. 1: (BLADELESS INCL.)

8-10 lbs.	64.00-66.00
10-12 lbs.	63.00-65.00
12-16 lbs.	60.00-63.00
16-20 lbs.	51.00-53.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Buys, Boston Style:	
4-8 lbs.	54.00-57.00

Sawyer's PROTECTIVE APRONS

MADE WITH CARE
FOR YEARS OF WEAR

Whatever your industrial apron needs, Sawyer has the answer! Highly specialized in this field, Sawyer, backed by more than a century of experience in manufacturing protective wear, has developed a sturdy line of tough, long-wearing aprons that are designed for specific worker protection!

Tool shops, manufacturing laboratories, dairies, chemical plants, bakeries—these are only a few of the industries Sawyer serves. It'll pay you to try Sawyer's FROG Brand aprons (oiled) or Sawyer's LIGHT-HOUSE Brand aprons (rubberized). The Sawyer price is right!



STYLE G-58
Size 33" wide
45" long
Reversible
Yellow Only



STYLE 476
Size 33" wide
45" long
Rubberized; Colors:
Yellow - Black

The H. M. SAWYER & SON COMPANY
CAMBRIDGE, MASSACHUSETTS

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASE

(Chicago, through Thursday, September 2.)

The tallow and grease market displayed a little more activity this week, with a few of the larger soapers and dealers again showing interest, particularly in the better grades. While the market was about steady early this week, around midweek a stronger undertone developed with a few sales reported at higher levels. The trade attributed the strength to the shortage of better grade material, while the lower grades continued dormant.

Late last Friday, one of the larger soapers was credited with buying several tanks of fancy tallow at 13½¢, two tanks of choice white grease at 13¢, and a few tanks of yellow grease at 10½¢, all f.o.b. shipping points for September delivery. Early this week another tank of choice white grease moved at 13¢, a tank of prime at 13½¢, and a couple of tanks of yellow grease at 10½¢, f.o.b. shipping points, for September delivery.

Action on the lower grades continued quiet Tuesday, while several tanks of choice white grease moved at 13¢ and a tank of fancy tallow at 13½¢, f.o.b. shipping point, also for September delivery. A tank of yellow grease sold at 10½¢ and a tank of choice white grease at 13¢, for immediate delivery.

Soapers were again active Wednesday and procured several tanks of yellow grease at 10½¢, two tanks of special at 12½¢, all f.o.b. shipping points. One small buyer was credited with purchasing a few tanks of fancy tallow at 14¢ and a tank of prime at 13½¢. A tank of edible tallow sold at 14¢, and a tank each of yellow grease and fancy tallow at steady prices. Two soapers were still interested Thursday at steady prices, while a larger dealer purchased several tanks of choice white grease at 13½¢ and a tank of special tallow at 12½¢, f.o.b. shipping points, or ½¢ higher.

TALLOW: The closing quotations Thursday, basis carlots, f.o.b. producer's plant, were steady on a few grades while the others were stronger and ¼ to ½¢ higher than a week earlier. Edible tallow was quoted at 14¢; fancy, 13½¢@14¢; choice, 13¢@13½¢; prime, 13¼¢@13½¢; special, 12¼¢@12½¢; No. 1, 11¢; No. 3, 10½¢; and No. 2, 9@9½¢.

GREASE: The market Thursday closed steady in most part, while two of the grades were ¼ to ½¢ higher than last week. Choice white grease was quoted at 13@13½¢; A-white, 12½¢@12¢; B-white, 11½¢; yellow, 10½¢; house, 10@10½¢; brown, 9¢; and brown, 25 f.f.a. 9½¢.

GREASE OILS: Continued interest

was shown this week with the trade reporting sales and production fairly steady. An easier tone was registered in the price structure. The closing quotation Thursday on No. 1 lard oil was 19½¢, in drums, f.o.b. Chicago, or ¼¢ under last week. Prime burning oil was quoted at 22½¢, a reduction of ½¢, and acidless tallow was quoted ¼¢ lower at 19½¢.

NEATSFOOT OILS: The market again continued steady this week, with reports indicating production and sales about normal. Interest and inquiries were in evidence at steady prices. The closing quotation Thursday on pure neatsfoot oil was 31¼¢ and on 20-degree neatsfoot oil was 37¼¢, both unchanged from last week.

MARGARINE PRODUCTION

Total production of uncolored margarine in June 1948 was 69,474,398 lbs., which compares with 38,600,227 lbs. in June 1947, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 64,431,408 lbs., compared with 38,738,189.

	June, 1948 lbs.	June, 1947 lbs.
Butter flavor	2,046	156
Citric acid	12
Coconut oil	156,880	204,677
Corn oil	84,808	607,600
Cottonseed flakes	1,660
Cottonseed oil	29,785,105	15,747,317
Derivative of glycerine	100,238	61,356
Diacyl	66
Leclithin	98,825	48,325
Milk	11,716,801	6,569,236
Monostearine	39,936	48,400
Neutral lard	540,940	142,317
Oleo oil	316,875	122,203
Oleo stearine	300,790	269,307
Oleo stock	46,847	31,245
Peanut oil	2,212,473	1,319,682
Salt	2,235,326	1,185,717
Soda (benzoate cf)	51,937	29,003
Sodium sulpho acetate	6,793
Soya bean flakes	95
Soya bean oil	23,116,553	12,809,986
Soya bean stearine	109
Vitamin concentrate	10,670	5,428
Totals	70,852,891	39,243,732

JULY ANIMAL FATS OUTPUT

July factory production of animal fats has been reported by the U. S. Department of Commerce, in pounds, as follows (with the comparative June figure in parentheses): Lard and rendered pork fat, 127,693,000 (172,736,000); edible tallow, 4,380,000 (5,444,000); inedible tallow, 84,980,000 (89,355,000); neatsfoot oil, 178,000 (127,000).

Factory consumption on the same basis was: Lard and rendered pork fat, 9,064,000 (12,531,000); edible tallow, 2,565,000 (3,184,000); inedible tallow, 72,790,000 (106,398,000); neatsfoot oil, 221,000 (257,000).

Warehouse stocks at the close of July were: Lard and rendered pork fat, 217,173,000 (223,052,000); edible tallow, 7,506,000 (6,881,000); inedible tallow, 223,765,000 (201,097,000); neatsfoot oil, 847,000 (785,000).

BY-PRODUCTS MARKETS

(Chicago, Thursday, September 2, 1948)

Blood

Unground, per unit ammonia	Unit Ammonia
Bone tankage, unground, per ton	Unit Ammonia
Liquid stick, tank cars	Unit Ammonia

Digester Feed Tankage Materials

Wet rendered, unground, loose	Unit Ammonia
Liquid stick, tank cars	Unit Ammonia

Packinghouse Feeds

50% meat and bone scraps, bulk	Carlots, per ton
55% meat scraps, bulk	Carlots, per ton
50% feeding tankage, with bone, bulk	Carlots, per ton
60% digester tankage, bulk	Carlots, per ton
80% blood meal, bagged	Carlots, per ton
65% BPL special steamed bone meal, bagged	Carlots, per ton

Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	Per ton
Bone tankage, unground, per ton	Per ton
Hoof meal, per unit ammonia	Per ton

Dry Rendered Tankage

Cake	Per unit Protein
Expeller	Per unit Protein

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt.
Hide trimmings (green, salted)	Per cwt.
Sinews and pizzles (green, salted)	Per cwt.
Cattle jaws, skulls and knuckles	Per ton
Pig skin scraps and trim, per lb.	Per ton

Animal Hair

Winter coil dried, per ton	Per ton
Summer coil dried, per ton	Per ton
Cattle switches	Per ton
Winter processed, gray, lb.	Per ton
Summer processed, gray, lb.	Per ton

*Quoted f.o.b. Shipping point.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	Per ton
Blood, dried 16% per unit of ammonia	Per ton
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	Per ton
Soda nitrate, per net ton, bulk, ex-vessel	Per ton
Atlantic and Gulf ports	Per ton
in 100-lb. bags	Per ton
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L. bulk	Per ton
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	Per ton

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	Per ton
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	Per ton
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	Per ton

Dry Rendered Tankage

40/50% protein, unground, per unit of protein	Per ton
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EASTERN FERTILIZER MARKET

New York, September 2, 1948

Trading was rather limited for most packinghouse by-products due to lack of demand. Last sales of cracklings were made at \$1.50 per unit, f.o.b. New York, with some buyers having lower ideas.

No sales of tankage or blood were reported.

The fertilizer business was quiet with little trading.

VEGETABLE OILS

(Through September 2, 1948.)

The market on crude vegetable oils was a spotty affair this week; prices were mixed and trading was light and scattered. With lower prices predicted for forward deliveries, buyers continue cautious. Trading in domestic oils was quiet, and premium prices are still being asked for immediate delivery, with only limited offerings of old crop materials available.

SOYBEAN OIL: While the market was somewhat mixed this week, strength continued to be in evidence, particularly for spot deliveries. The trade attributed the strength, in part, to a tightening in offerings for spot and nearby shipments and moderate refinery demand. While spot prices were quoted at 23c about midweek, buyers were reluctant to go above the 22c level. The market closed Thursday at 23c asked, representing an increase of 1c over last week's quotation.

CORN OIL: The market continued steady to firm this week, with buyers not too eager to buy in advance. Spot corn oil is reported very limited, and buyers are confronted with lower price levels in view of the large crop reports. The closing quotation Thursday was 24c bid and 24½c asked, or ½c lower than last week.

COCONUT OIL: The market this week continued firm on spot shipments,

while forward shipments were reported at substantially lower prices. The copra trade in Manila was said to be awaiting information that is expected to have some bearing on the price structure. Unconfirmed rumors were reported that 23½c was paid for spot, while the market closed Thursday at 23c paid, or ¼c above the price quoted a week earlier.

PEANUT OIL: The market was quiet with prices about steady. Practically no product is available for spot shipment, and very light trading has been reported this week. At the close on Thursday, the price was quoted at 24c nominal, representing ½c reduction.

COTTONSEED OIL: Following the weakness in the cottonseed oil market early this week, most of the losses were regained as a result of strength in the futures market. Trading for spot de-

livery was practically nil. Tradesmen indicated that if supplies were available for spot and the first half of September, product could be moved at 22c. At the close on Thursday, Valley, Southeast and Texas were quoted at 23c paid, steady and unchanged.

The futures market was again active this week, with prices strong. A total of 888 contracts was negotiated. Quotations of the N. Y. futures market were:

MONDAY, AUGUST 30, 1948

	Open	High	Low	Close	Pr. cl.
Sept.	*21.15	21.55	21.30	*21.35	21.65
Oct.	18.30	18.60	18.20	18.50	18.56
Dec.	18.00	18.30	17.93	18.25	18.22
Jan.	*17.85	18.00	18.00	*18.10	18.20
Mar.	*17.75	18.00	17.95	*18.05	18.11
May	*17.60	18.00	17.95	*17.85	17.80
July	*17.50	18.00	17.95	*17.70	17.65

Total sales: 116 contracts.

TUESDAY, AUGUST 31, 1948

	Open	High	Low	Close	Pr. cl.
Sept.	*21.35	21.55	21.45	*21.79	21.65
Oct.	*18.25	18.75	18.55	18.70	18.50
Dec.	*18.00	18.45	18.10	18.35	18.25
Jan.	*18.00	18.30	18.00	*18.25	18.10
Mar.	*17.95	18.30	18.00	18.30	18.05
May	*17.76	18.10	17.90	*17.90	17.85
July	*17.76	18.00	17.95	*17.75	17.70

Total sales: 114 contracts.

WEDNESDAY, SEPTEMBER 1, 1948

	Open	High	Low	Close	Pr. cl.
Sept.	*21.40	21.40	21.95	23.05	21.79
Oct.	18.70	20.15	18.70	19.00	18.70
Dec.	18.39	19.55	18.39	19.25	18.35
Jan.	*18.35	18.35	18.35	*19.20	18.25
Mar.	*18.30	18.45	18.40	*19.05	18.30
May	*18.00	18.50	18.30	*18.85	17.90
July	*18.00	18.20	18.00	*18.70	17.75

Total sales: 343 contracts.

THURSDAY, SEPTEMBER 2, 1948

	Open	High	Low	Close	Pr. cl.
Sept.	24.25	24.50	23.75	24.09	23.95
Oct.	20.15	20.55	19.90	20.18	19.00
Dec.	19.35	19.70	19.05	19.35	19.25
Jan.	*19.30	19.30	19.30	*19.10	19.20
Mar.	*19.20	19.50	19.10	*19.10	19.05
May	*19.05	19.25	18.90	*18.90	18.85
July	*18.80	19.15	18.75	*18.85	18.70

Total sales: 315 contracts.

*Bid. †Nominal. ‡Asked.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	23pd
Valley	23pd
Southeast	23pd
Texas	23pd
Soybean oil, in tanks, f.o.b. mills	23pd
Midwest	23ax
Corn oil, in tanks, f.o.b. mills	24b@24½ax
Coconut oil, Pacific Coast	23pd
Peanut oil, f.o.b. Southern points	24n
Cottonseed cake	2½@3
Midwest and West Coast	2½@3
East	2½@3

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	37
White animal fat	37
Milk churned pastry	37
Water churned pastry	36

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Chicago

PACKER HIDES: The market on packer hides again reversed its trend this week, showing some weakness in several descriptions. While sizable offerings were tendered on the open market at fractionally lower levels, an uneasy trend was in evidence about midweek. Native steers remained steady, with the exception of the extra light which lost about 1c per lb. Extra light Texas steers, light native cows, and branded cows sold at prices influencing a 1/2c reduction.

Packers continued their selling activity early this week, and it was reported that in excess of 70,000 hides were sold by midweek. One packer was reported to have sold 2,400 heavy native steers, August takeoff at 29 1/2c, f.o.b. Omaha; 29 1/2c, f.o.b. Sioux City, and 29 1/2c, basis Chicago. Another packer sold 1,400 heavy native steers at 29 1/2c, basis Chicago, at steady prices. Another sale was reported involving 1,200 butt branded steers at 25 1/2c, f.o.b. Omaha, or 26c, Chicago basis. A lot of

2,500 August, Chicago and St. Paul butt branded steers sold at 26c, Chicago basis. One packer sold 2,400 July and August heavy Texas steers at 25 1/2c, f.o.b. St. Joseph, steady. While unconfirmed, it was reported that a quantity of extra light steers was sold at 30 1/2c, basis Chicago late this week.

Heavy native cows remained steady with one sale involving 1,400 hides at 29 1/2c, basis Chicago. Another packer sold 1,400 heavy native cows, August takeoff, at 29 1/2c, f.o.b. St. Paul. Another sale of 1,400 heavy native cows was made at 29 1/2c, basis Chicago. About midweek one packer sold 2,000 August light native cows at 27 1/2c, f.o.b. St. Paul.

Approximately 55,000 branded cows were sold in the course of the week. It was reported one packer sold 12,200 branded cows, August salting at 25c, basis Chicago. Another sale early this week involved 16,000 branded cows at 25c, basis Chicago, July and August takeoff. One packer sold 6,000 Southwest branded cows, August, at 24 1/2c, f.o.b. Fort Worth, and 1,500 of same description at 24 1/2c, f.o.b. Denver. Another packer sold about midweek a total of 16,000 branded cows at 25c, basis Chicago, July and August takeoff.

No material interest was reported this week on packer bulls, with prices quoted nominally at 18 1/2c for native and 17 1/2c for brands.

Several loads of Choice to Prime steers were sold in the Chicago Stockyards this week at \$41.40 and \$41.50, which represented a new all-time high for this market.

Federally inspected cattle slaughter was down again this past week. The estimated inspected kill for the week ending August 28, was 248,000 head, or 4 per cent below the 259,000 reported last week, and 10 per cent below the 277,000 for the corresponding week last year.

Calf slaughter was reported at 135,000 head compared with 141,000 last week and 145,000 in the corresponding week last year.

OUTSIDE SMALL PACKER: The outside small packer hide market continued quiet this week. Reports indicated only light and scattered trades were negotiated, and, in most part, at steady prices. Sellers continued to ask 23@24c for the heavier weights, and for the lighter weights of average stock around 42/43 lbs. the asking price was unchanged at 26@26 1/2c. The market for actual trading was reported this week as unchanged at 23@25c.

Comparatively little interest was reported on country hides this week. An outside small packer was reported to have sold 1,500 native all weight steers, about 48-lb. average at 24c, f.o.b. shipping point.

PACIFIC COAST: The west coast hide market was relatively dormant this

week with only light interest reported from several quarters. An unconfirmed report was received involving a sale of a sizable quantity of steers and cow hides on a 50/50 basis at 23c for steers and 22 1/2c for cows.

PACKER CALF AND KIPS: The market on calf skins continued quiet with packers indicating that their position was good. Since their accumulated inventories were disposed of a few weeks ago, very little product has been available. Quotations on Northern calf skins remain unchanged at 55c nominal.

Kipskins have been reported in a very quiet position since packers disposed of most of their inventories a week ago. No material action was reported and the market on Northern native kips was quotable at 37 1/2c and Southern at 35c unchanged from last week. Northern branded kips were quoted this week at 35c and Southern at 2 1/2c under the Northern.

Continued dullness predominated in the slunk market with packers sold up for the present. The market was quoted nominally steady with the previous week's quotation at \$2.25. Hairless slunks were again unchanged and quoted at \$1.00@1.10 for 16 in. and up.

SHEEPSKINS: The market on sheepskins was inactive this week, with only light interest registered. The previous price of \$3.50 for No. 1 shearlings is apparently still considered firm, as report was received that several can were sold by a packer to one buyer at about steady prices, quality considered. A stronger tone is evident in this market, as \$3.75 is being asked in several quarters. While the lower grades continue dormant, No. 2s were quotable this week at \$1.70@1.80, and No. 3s at \$1.30@1.40, in a nominal way. There was no interest reported in the pickle skin market which continued to be very quiet. It is apparent, however, that the product may be available for disposition in a few weeks. The market of packer wool lambs is relatively dormant but prospects are that some inquiries and interest will come to light within a few weeks. Prices remain unchanged about \$3.40@3.50 per cwt., live weight basis, mostly for westerns.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 28, 1948, were 4,579,000 lbs.; previous week 7,847,000 lbs.; same week 1947, 5,504,000 lbs. 1948 to date 227,104,000 lbs., same period 1947, 251,736,000 lbs.

Shipments of hides from Chicago by rail for the week ended August 28, 1948, were 5,735,000 lbs.; previous week 5,158,000 lbs.; same week last year 5,703,000 lbs.; 1948 to date, 163,849,000 lbs.; corresponding period 1947, 197,907,000.

BASIC REFERENCE MATERIAL of great value for meat plant managers, operators and purchasing agents is found in the **ANNUAL MEAT PACKERS GUIDE**.



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CHICAGO PROVISION STOCKS

Lard stocks in Chicago continued to increase during the last two weeks of August. Midmonth holdings were 96,608,823 lbs. as compared with 84,035,535 lbs. at the end of the month.

	Aug. 31, '48, lbs.	July 31, '48, lbs.	Aug. 31, '47, lbs.
All barreled pork	1,903	827	1,903
(b) S. lard (a)	70,618,786	82,309,933	77,427,926
S. lard (b)	126,000	228,000	...
ry rendered
land (a)	2,168,162	2,594,854	...
ther lard	11,122,607	13,233,420	12,701,973
TOTAL lard	84,035,535	98,366,207	90,130,959
S. Cl. bellies	840,100	868,300	114,000
(contract)
S. Cl. bellies	0,834,240	11,811,148	2,980,436
(other)
TOTAL D. S. Cl.	10,674,340	12,679,448	3,103,436
bellies
S. rib bellies	2,117,944	2,635,835	3,458,089
S. fat backs
P. regular	982,888	1,243,026	383,870
hams
P. skinned
hams	15,794,431	20,108,105	6,134,684
F. picnics, S. P.
Boston shoulders	1,857,165	3,831,641	1,785,156
ther cut meats	7,390,897	12,426,181	5,244,508
TOTAL ALL MEATS	46,207,675	63,241,074	28,457,053
(a) Made since Oct. 1, 1947.
(b) Made previous to Oct. 1, 1947.

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

N. Y. HIDE FUTURES

MONDAY, AUGUST 30, 1948

	Open	High	Low	Close
pt.	23.40	23.45	23.25	23.30b
ec.	23.25	23.40	23.25	23.30b
ar.	22.80b	22.95	22.89	22.80b
me	22.15b	22.15b

Closing 25 to 50 points lower; sales 103 lots.

TUESDAY, AUGUST 31, 1948

	Open	High	Low	Close
pt.	23.10	23.10	22.10	22.30b
ec.	23.00b	23.05	22.25	22.40b
ar.	22.50b	22.50	21.80	21.90b
me	21.80b	22.00	21.50	21.55b

Closing 60 to 100 points lower; sales 64 lots.

WEDNESDAY, SEPTEMBER 1, 1948

	Open	High	Low	Close
pt.	22.25	22.65	22.20	22.50b
ec.	22.30b	22.65	22.20	22.55
ar.	21.50b	22.15	21.95	22.00b
me	21.45b	21.50	21.50	21.50b

Closing 5 points down to 20 up; sales 84 lots.

THURSDAY, SEPTEMBER 2, 1948

	Open	High	Low	Close
pt.	22.50b	22.60	22.00	22.50b
ec.	22.75	22.75	22.60	22.61b
ar.	22.21b	22.35	22.10	22.20b
me	21.75b	22.00	21.90	21.80b

Closing unchanged to 30 points higher; sales 51 lots.

FRIDAY, SEPTEMBER 3, 1948

	Open	High	Low	Close
pt.	22.50b	22.58	22.00	22.87b
ec.	22.61b	22.90	22.61	22.90b
ar.	22.10b	22.40	22.30	22.35b
me	21.65b	22.00	22.00	22.00b

Closing 15 to 37 points higher; sales 40 lots.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago of \$29.50 was \$1.25 under last week and the average of \$27.00 was \$1.00 less than the previous week. The trend in provision prices was steady to 3c lower. Friday's prices were: Under 12 pork loins, 62@63; 10/14 green skinned hams, 58½@59; Boston butts, 55@56; 16/down pork shoulders, 48; under 3 spareribs, 46@47; 8/12 fat backs, 18½@18½; regular pork trimmings, 33@34½; 18/20 DS bellies, 28½; 4/6 green picnics, 43; 8/up green picnics, 36½@37.

Cottonseed Oil

Closing prices for cottonseed oil futures Friday were reported as follows: Sept. 24.25b, 24.50ax; Oct. 22.20b,

22.25ax; Dec. 19.25; Jan. 19.20b, 19.35ax; Mar. 19.11b, 19.20ax; May 18.95b, 19.20ax; July 18.85b, 19.05ax. Sales totaled 191 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended August 28.

	Week August 28	Previous week	Cor. wk. 1947
Cured meats, pounds	25,092,000	26,047,000	26,071,000
Fresh meats, pounds	31,230,000	30,312,000	30,328,000
Lard, pounds	5,781,000	4,082,000	6,881,000

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LIVESTOCK MARKETS *Weekly Review*

SYMPTOMS OF FOOT-AND-MOUTH DISEASE

IN A recent USDA bulletin on foot-and-mouth disease, the Bureau of Animal Industry stresses that the plague is easier to stamp out if detected early and control measures are undertaken immediately and has issued a series of pictures of affected animals which show the outward symptoms of the disease. Two are reproduced on this page. Although the symptoms vary somewhat in different animals, different outbreaks, and even different localities during the same outbreak, those illustrated are fairly typical. The virus affects cattle, hogs, goats and guinea pigs, but not horses, of the domestic animals.



ONE FOOT-AND-MOUTH SYMPTOM
The lips and tongue of this infected steer are covered with blisters.



FOOT OF INFECTED ANIMAL
One of the common outward symptoms of foot-and-mouth disease, blisters between the toes, is shown here.

The more common foot symptoms for affected livestock are: Blisters between the toes, lameness in one or more feet, sloughing of the hoof and pain sufficient to cause affected animals to lie down much of the time. Affected hogs sometimes walk on their knees.

The common mouth symptoms are: Blisters on the lips and tongue, ropy saliva, smacking of the mouth and evidence of pain when eating.

Other symptoms are rapid loss of flesh, reduced milk flow, inflamed udders, blisters on teats and loss of appetite.

Animals showing such suspicious symptoms, especially if several are similarly affected, should be confined, and a report made at once to the nearest state or federal veterinarian. Serious spread of disease is likely to follow the moving or concealment of these animals.

An accurate diagnosis requires veterinary skill and experience because some less harmful diseases have a few of the same symptoms as foot-and-

mouth disease. The diseases most likely to be confused with it are vesicular stomatitis and vesicular exanthema. It is often necessary for expert diagnosticians to distinguish between the three by inoculation tests.

Although no known case of foot-and-mouth disease has existed in the United States since the last small outbreak in California in 1929, a knowledge of the outward symptoms of the disease by all persons dealing with livestock is a good precautionary measure and would help in recognizing the disease more readily should an outbreak occur in this country.

KINDS OF LIVESTOCK KILLED


The classification of livestock killed under federal inspection in July:

	July 1948	June 1948	July 1947
	Per cent	Per cent	Per cent
Cattle—			
Steers	41.6	43.0	44.8
Heifers	9.5	9.1	22.4
Cows	48.7	42.7	37.8
Cows and heifers	53.2	51.8	58.6
Bulls and stags	5.2	5.2	5.2
Canners and cutters ¹	20.5	21.6	31.1
Hogs—			
Sows	31.8	16.0	32.4
Barrows and gilts	66.9	83.3	68.4
Stags and boars	1.3	.7	
Sheep and lambs—			
Lambs and wrygs	83.7	77.7	87.4
Sheep	16.3	22.3	12.6

¹Included in all cattle classifications.

MEMPHIS MARKET QUOTATIONS

Complete market quotations are being made available for the first time on the Memphis market. Bruce B. Harding of the Livestock Market News Service of the Production and Marketing Administration recently set up offices at the South Memphis Stock Yard, and began issuing daily prices on August 30. Prices are quoted for both the South Memphis Yards and the Dixie-National Yards in North Memphis.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, September 1, 1948, reported by the Production & Marketing Administration:

NOTES (Quotations based on hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.	\$23.50-25.50	\$23.00-26.00	\$23.00-27.00	\$25.00-27.25	\$25.50-28.50
140-160 lbs.	25.00-27.25	25.00-27.00	26.00-27.25	26.00-27.25	28.50-29.00
160-180 lbs.	27.00-28.25	26.50-28.00	27.00-28.75	28.00-29.50	29.00-29.50
180-200 lbs.	28.00-29.00	27.50-29.00	28.00-29.00	29.00-30.00	29.50-29.75
200-220 lbs.	28.75-29.00	28.50-29.25	28.75-29.25	29.50-30.00	29.50-29.75
220-240 lbs.	28.75-29.00	28.50-29.25	28.75-29.25	29.50-30.00	29.50-29.75
240-270 lbs.	27.00-28.75	27.75-28.75	26.75-28.25	27.25-29.00	27.50-29.00
270-300 lbs.	26.50-27.25	27.00-28.00	26.00-27.25	26.50-27.50	26.75-28.00
300-330 lbs.	25.25-26.75	25.50-27.25	25.25-26.50	25.50-26.75	26.25-27.00

Medium:					
160-220 lbs.	24.50-28.75	24.00-28.00	26.25-28.50	26.50-29.25	27.75-29.00

ROWS:

Good and Choice:					
270-300 lbs.	26.75-27.00	26.50-27.50	25.50-25.75	26.75-27.00	27.00-27.25
300-330 lbs.	26.75-27.00	26.00-27.00	25.50-25.75	26.50-27.00	27.00-27.25
330-360 lbs.	25.50-26.75	25.00-26.50	24.50-25.75	25.00-26.75	26.00-27.00
360-400 lbs.	24.50-25.50	23.75-25.50	23.50-25.25	24.50-25.75	26.00-26.00

Good:					
400-450 lbs.	23.00-25.00	23.00-24.25	22.75-24.75	23.75-25.00	23.00-25.00
450-550 lbs.	21.75-24.00	22.00-23.25	22.00-23.75	23.50-24.25	22.50-24.00

Medium:					
250-350 lbs.	20.50-26.00	21.00-26.00	21.00-25.00	23.00-26.50	22.00-26.00

PIGS (Slaughter):

Medium and Good:					
90-120 lbs.	18.50-23.50	20.00-24.00			

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	36.00-38.50	37.00-39.50	36.00-39.00	35.75-38.50	37.00-38.00
900-1100 lbs.	36.50-39.50	37.50-41.40	36.50-39.50	36.00-39.75	37.00-38.50
1100-1300 lbs.	36.50-39.50	37.50-41.40	36.50-39.50	36.25-39.75	37.50-39.50
1300-1500 lbs.	36.00-39.00	36.50-41.40	36.00-39.00	35.75-38.75	37.50-39.50

STEERS, Good:					
700-900 lbs.	29.00-36.00	30.50-37.50	29.50-36.00	29.00-35.75	30.00-37.00
900-1100 lbs.	29.50-36.50	31.00-37.50	29.50-36.50	29.00-36.00	30.00-37.50
1100-1300 lbs.	29.50-36.50	31.00-37.50	29.50-36.50	29.00-36.25	30.00-37.50
1300-1500 lbs.	29.50-36.50	31.00-37.50	29.50-36.00	29.00-36.00	30.00-37.50

STEERS, Medium:					
700-1100 lbs.	23.00-29.50	23.50-31.00	22.00-29.50	22.50-29.00	22.00-30.00
1100-1300 lbs.	23.50-29.50	24.00-31.00	22.50-29.50	23.00-29.00	22.00-30.00

STEERS, Common:					
700-1100 lbs.	20.00-23.50	20.00-24.00	18.00-22.50	19.00-23.00	18.00-22.00

HEIFERS, Choice:					
600-800 lbs.	35.50-37.50	36.50-38.00	35.50-38.00	34.50-36.75	25.50-37.50
800-1000 lbs.	35.50-37.50	37.00-39.00	36.00-38.50	34.50-37.00	36.00-38.00

HEIFERS, Good:					
600-800 lbs.	28.50-35.50	29.50-37.00	29.00-35.50	28.50-34.50	29.00-35.50
800-1000 lbs.	28.50-35.50	30.00-37.00	29.00-36.00	28.50-34.50	29.00-35.50

HEIFERS, Medium:					
500-900 lbs.	22.00-28.50	22.50-30.00	21.00-29.00	21.50-28.50	21.00-29.00

HEIFERS, Common:					
500-900 lbs.	18.00-22.00	19.00-22.50	17.50-21.00	18.00-21.50	17.00-21.00

COWS (All Weights):

Good	21.00-22.00	21.50-23.00	19.75-22.50	19.75-22.00	20.00-22.00
Medium	18.50-21.00	19.25-21.50	18.75-19.75	18.00-19.75	18.00-19.50
Cut. & com.	16.50-18.50	16.50-19.25	16.50-18.75	16.00-18.00	15.00-18.00
Canners	13.50-16.50	15.00-16.50	14.50-16.50	15.00-16.00	14.00-15.00

BULLS (Yrds. Excl.), All Weights:

Beef, good	23.00-23.50	23.50-24.50	22.50-23.00	22.75-23.75	22.50-23.50
Sausage, good	22.75-23.25	23.50-24.00	22.00-23.00	22.25-22.75	22.00-23.50
Sausage, medium	21.00-22.75	21.00-23.50	21.00-22.00	20.00-22.00	20.50-22.00
Sausage, cut. & com.	18.00-21.00	17.00-21.00	17.50-21.00	17.00-20.00	18.00-20.50

VEALERS, All Weights:

Good & choice	26.00-31.00	27.00-30.00	25.00-29.00	25.00-28.50	26.00-31.00
Com. & med.	17.00-26.00	21.00-27.00	16.00-25.00	17.00-25.00	18.00-26.00
Cull, 75 lbs. up.	12.00-17.00	17.00-21.00	12.00-16.00	15.00-17.00	14.00-18.00

CALVES (500 lbs. down):

Good & choice	24.00-30.00	23.00-26.00	23.00-26.00	25.00-29.00	20.00-26.00
Com. & med.	16.00-24.00	18.50-23.00	16.00-23.00	17.00-25.00	18.00-20.00
Cull	12.00-16.00	16.00-18.50	12.00-16.00	15.00-17.00	16.00-18.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):					
Good & choice	24.00-25.00	24.75-25.25	24.00-24.50	24.00-25.00	24.00-25.00
Med. & good	21.00-23.50	22.00-24.50	21.50-23.75	22.50-24.00	21.00-23.75
Common	17.00-20.00	19.50-21.50	18.50-21.25	18.50-22.50	17.50-20.75

WETHERS:

Good & choice	22.00-23.00	21.00-21.50			21.00-22.50
Med. & good	19.50-21.50	18.00-20.75			18.50-20.75

EWES:

Good & choice	10.50-12.00	11.00-12.00	10.00-10.25	10.50-11.50	11.00-11.50
Com. & med.	9.00-10.50	9.00-11.00	9.00-10.00	8.50-10.50	8.00-10.75

Quotations on woolled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 pelts.

Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

Quotations on shorn basis.



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SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended August 28, 1948.

	CATTLE		Cor. week, 1947
	Week ended Aug. 28	Prev. week	
Chicago†	17,427	18,557	20,923
Kansas City†	22,395	24,689	27,445
Omaha†	17,804	17,251	17,115
East St. Louis†	9,676	9,358	13,229
St. Joseph†	9,332	10,550	9,840
Sioux City†	7,574	7,465	7,884
Wichita†	6,687	7,081	4,093
New York & Jersey City†	5,581	5,744	7,102
Okl. City†	9,004	10,510	9,700
Cincinnati†	5,119	4,256	5,027
Denver†	7,561	7,218	876
St. Paul†	13,967	13,973	13,986
Milwaukee†	3,288	3,085	3,671
Total	135,425	139,687	140,991

	HOGS		Cor. week, 1947
	Week ended Aug. 28	Prev. week	
Chicago†	22,058	2,737	29,530
Kansas City†	6,713	7,990	7,945
Omaha†	15,133	18,336	21,088
East St. Louis†	10,488	13,140	22,250
St. Joseph†	8,481	9,179	13,547
Sioux City†	16,438	10,635	12,718
Wichita†	3,069	3,740	1,905
New York & Jersey City†	23,533	23,420	24,664
Okl. City†	5,600	6,299	5,408
Cincinnati†	9,150	8,603	14,309
Denver†	6,010	5,512	8,417
St. Paul†	12,812	15,145	17,751
Milwaukee†	3,134	3,234	3,236
Total	136,109	127,880	182,468

	SHEEP		Cor. week, 1947
	Week ended Aug. 28	Prev. week	
Chicago†	12,031	7,634	14,079
Kansas City†	15,329	13,277	13,966
Omaha†	17,331	20,325	14,329
East St. Louis†	10,176	9,664	8,367
St. Joseph†	12,142	9,500	9,285
Sioux City†	4,140	5,488	6,336
Wichita†	1,400	2,289	1,551
New York & Jersey City†	37,314	35,722	38,579
Okl. City†	3,017	2,137	7,690
Cincinnati†	930	812	1,219
Denver†	20,317	16,242	11,594
St. Paul†	8,210	6,266	12,014
Milwaukee†	817	1,277	817
Total	143,154	130,633	159,936

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md.,
on September 2:

CATTLE:	
Steer, gd.	\$32.50@34.50
Steers, med. to gd.	26.00@32.00
Heifers, med. to gd.	22.00@26.00
Cows, gd.	21.00@23.00
Cows, com. to med.	18.50@21.00
Cows, can. & cut.	15.00@18.00
Bulls, sausage	18.00@25.00
CALVES:	
Vealers, gd. & choice.	\$28.00@31.00
Com. to med.	20.00@27.00
Culls	14.00@19.00
HOGS:	
Gd. & ch.	\$29.25@30.25
Sows	22.50@24.75
SPRING LAMBS:	
Gd. & ch.	\$27.00@27.00
Com. & med.	20.00@25.00

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles,
Calif., on September 2:

CATTLE:	
Steers, med.	\$28.50
Cows, med.	21.00@23.00
Cows, can. & cut.	16.00@20.00
Bulls, sausage	23.00
Slaughter calves, com. & med.	22.00@27.00
HOGS:	
Gd. & ch.	\$30.75@31.00
Sows, med. to gd.	24.00@25.50

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., September 2.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, good to choice:	
160-180 lb.	\$24.25@24.50
180-240 lb.	27.35@28.15
240-300 lb.	26.75@28.15
300-360 lb.	25.75@28.15

Sows:	
270-360 lb.	\$25.25@28.15
400-550 lb.	20.75@24.50

Receipts of hogs at Corn Belt markets for the week ended September 2 were reported to be:

	This week estimated	Same day last week actual
Aug. 27	26,000	21,500
Aug. 28	20,000	16,900
Aug. 30	18,000	16,500
Aug. 31	22,000	20,000
Sept. 1	15,000	21,000
Sept. 2	15,000	31,000

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended August 28.

AT 20 MARKETS, WEEK ENDED:		Cattle	Hogs	Sheep
August 28	254,000	244,000	211,000	
August 21	255,000	256,000	212,000	
1947	260,000	289,000	189,000	
1946	333,000	258,000	235,000	
1945	361,000	198,000	321,000	

AT 11 MARKETS, WEEK ENDED:		Hogs
August 28	185,000	
August 21	200,000	
1947	232,000	
1946	185,000	
1945	163,000	

AT 7 MARKETS, WEEK ENDED:		Cattle	Hogs	Sheep
August 28	172,000	153,000	122,000	
August 21	168,000	165,000	121,000	
1947	176,000	196,000	118,000	
1946	235,000	151,000	147,000	
1945	262,000	134,000	198,000	

CANADIAN KILL

Inspected slaughter in Canada for week ended August 21:

CATTLE		Week Ended	Same Week
		Aug. 21	Last Year
Western Canada	16,357	16,259	
Eastern Canada	13,056	13,357	
Total	29,413	30,181	
HOGS			
Western Canada	17,017	16,494	
Eastern Canada	29,331	30,801	
Total	46,348	56,295	
SHEEP			
Western Canada	7,857	15,885	
Eastern Canada	15,134	14,638	
Total	25,991	30,523	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended August 28, 1948:

Cattle Calves Hogs* Sheep	
Salable	1,054 2,329 395 433
Total (incl. direct)	5,871 6,726 15,233 31,316
Previous week:	
Salable	551 2,851 400 1,006
Total (incl. direct)	4,382 8,140 16,024 26,065

*Including hogs at 31st street.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Sunday, August 28, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 2,653 hogs; Swift, 438 hogs; Wilson, 2,859 hogs; Agar, 4,337 hogs; Shippers, 5,363 hogs; Others, 12,571 hogs.
Total: 17,427 cattle; 2,243 calves; 5,421 hogs; 12,031 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour 4,376 602 1,516 2,144
Cudahy 2,969 673 492 2,961
Swift 2,551 811 1,059 6,655
Wilson 2,481 460 981 2,242
Central 728
C.A.P. 290
Others 6,090 184 2,065 1,327
Totals 19,665 2,730 6,713 15,329

OMAHA

Cattle & Calves Hogs Sheep
Armour 5,007 3,214 2,084
Cudahy 4,011 3,240 2,829
Swift 3,873 1,594 3,854
Wilson 2,324 1,736 611
Central 11
Eagle 151
Hoffman 107
Rothchild 278
Roth 174
Kegan 1,087
Merchants 40
Shippers 9,584
Totals 17,133 19,433 9,378

ST. LOUIS

Cattle Calves Hogs Sheep
Armour 4,138 1,661 2,723 5,245
Swift 4,161 3,389 3,173 4,696
Huntley 1,377 1,665 235
Bell 1,046
Laclede 1,287
Scheidt 544
Others 2,694 6,732 1,233
Shippers 2,634 1,640 9,410 501
Totals 19,214 6,090 26,580 11,909

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift 2,950 678 3,970 5,691
Armour 2,888 842 3,267 2,304
Others 3,194 392 2,487 822
Totals 9,032 1,912 9,724 8,817
Does not include 404 cattle, 835 hogs and 4,147 sheep bought direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy 2,922 116 4,604 603
Armour 2,112 202 4,073 2,318
Swift 1,926 85 1,391 1,219
Others 479
Shippers 14,920 215 8,907 2,669
Totals 21,259 618 18,975 6,809

WICHITA

Cattle Calves Hogs Sheep
Cudahy 1,503 927 2,500 963
Guggenheimer 500
Helm 107 3
Dodd 37 71
Sunflower 25 65
Keevil 677
Others 1,358 391 437
Totals 4,297 927 3,039 1,400

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour 2,694 557 1,305 342
Wilson 2,157 1,119 1,506 294
Others 238 16 475
Totals 5,089 1,692 3,286 636
Does not include 620 cattle, 1,603 calves, 2,314 hogs and 2,381 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Gall's 488
Kahn's 484
Lafrey 484
Meyer 484
Schlichter 484
National 379 84
Others 2,616 880 7,813 442
Totals 3,205 1,081 8,297 930
Does not include 1,425 cattle and 352 hogs bought direct. Market shipments for the week were 159 cattle, 224 calves, 3,527 hogs and 2,159 sheep.

DENVER

Cattle Calves Hogs Sheep
Armour 1,090 246 1,901 3,388
Swift 1,040 250 1,353 3,331
Cudahy 734 70 1,111 4,182
Others 3,091 312 1,285 4,137
Totals 5,955 878 5,648 15,038

ST. PAUL

Cattle Calves Hogs Sheep
Armour 4,428 1,295 5,262 3,780
Bartusch 688
Cudahy 1,165 1,045 2,150
Rifkin 786 11
Superior 1,707
Swift 5,223 2,273 7,550 2,280
Others 1,809 1,190 7,458 5,628
Totals 15,806 5,803 29,270 13,838

FORT WORTH

Cattle Calves Hogs Sheep
Armour 1,245 2,097 932 5,128
Swift 1,928 1,743 917 7,285
Blue Bonnet 624 59
City 641 22 115
Rosenthal 120 20 12
Totals 4,538 3,941 1,904 12,425

TOTAL PACKER PURCHASES

Week ended Aug. 28 Prev. week 1947
Cattle 142,610 147,559 155,016
Hogs 151,350 155,769 175,677
Sheep 108,540 96,366 108,197

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle Calves Hogs Sheep
Aug. 26... 3,715 688 6,331 1,565
Aug. 27... 1,312 299 6,902 1,906
Aug. 28... 198 496 2,040 3,488
Aug. 30... 6,746 1,076 5,959 2,280
Aug. 31... 4,385 573 9,332 2,703
Sept. 1... 6,716 965 7,732 3,475
Sept. 2... 3,290 500 6,000 1,000
*Wk.

no far... 21,047 3,014 29,023 9,458
Wk. ago... 31,209 3,550 27,816 14,407
1947... 37,924 3,724 34,031 11,087
1946... 5,280 1,350 4,376 11,526

*Including 669 cattle, 1,107 calves, 8,009 hogs and 2,555 sheep direct to packers.

SHIPMENTS

Cattle Calves Hogs Sheep
Aug. 26... 1,027 79 574 125
Aug. 27... 1,075 6 1,332 109
Aug. 28... 360 60 1,524
Aug. 30... 1,703 72 433 59
Aug. 31... 1,714 87 842 455
Sept. 1... 2,989 121 529 290
Sept. 2... 1,300 50 560 50
Wk.

no far... 7,706 330 2,304 854
Wk. ago... 10,282 444 3,874 190
1947... 13,757 220 2,212 1,534
1946... 6,355 327 55 3,589

AUGUST RECEIPTS

1948 1947
Cattle 140,888 145,461
Calves 18,181 19,514
Hogs 178,996 189,307
Sheep 68,303 59,385

AUGUST SHIPMENTS

1948 1947
Cattle 48,996 55,952
Hogs 30,523 20,599
Sheep 5,126 9,395

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, September 2, 1948:

Week ended Sept. 2 Prev. week
Packers' purch... 21,101 21,471
Shippers' purch... 3,996 5,006
Total 25,097 26,537

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending August 26:

Cattle Calves Hogs Sheep
Los Angeles... 7,100 1,900 2,150 650
No. Portland... 2,685 590 965 3,300
San Francisco... 1,050 375 1,660 6,465

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended August 21 were reported by the Canada Department of Agriculture as follows:

	GOOD STEERS Up to 1050 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Gr. B1 Handyweights
STOCK YARDS				
Toronto	\$24.26	\$27.34	\$33.10	\$23.50
Montreal	25.70	25.00	34.10	21.80
Winnipeg	23.61	22.57	30.10	21.50
Calgary	22.62	23.75	31.75	20.75
Edmonton	22.00	23.00	30.10	21.00
Pr. Albert	22.00	22.00	29.85	20.00
Moose Jaw	23.00	23.00	29.85	21.50
Saskatoon	20.50	23.00	29.85	21.00
Regina	20.70	22.85	29.85	20.45
Vancouver	25.00			

*Dominion Gov't premiums of \$2 per head on Grade A and \$1 on B1 are not included.

HYGRADE'S
BEEF - VEAL - LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNEB BEEF
AND TONGUE

... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.

A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

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THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago 5, Ill.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Aug. 28, 1948.	8,431
Week previous	8,907
Same week year ago	11,810

COW:

Week ending Aug. 28, 1948.	2,246
Week previous	2,834
Same week year ago	2,354

BULL:

Week ending Aug. 28, 1948.	784
Week previous	823
Same week year ago	671

VEAL:

Week ending Aug. 28, 1948.	11,157
Week previous	6,133
Same week year ago	2,289

LAMB:

Week ending Aug. 28, 1948.	37,478
Week previous	38,635
Same week year ago	50,090

MUTTON:

Week ending Aug. 28, 1948.	3,487
Week previous	3,365
Same week year ago	2,798

HOG AND PIG:

Week ending Aug. 28, 1948.	1,342
Week previous	2,326
Same week year ago	4,772

PORK CUTS:

	Pounds
Week ending Aug. 28, 1948.	1,136,668
Week previous	1,775,715
Same week year ago	1,396,694

BEEF CUTS:

Week ending Aug. 28, 1948.	241,371
Week previous	147,785
Same week year ago	261,113

VEAL AND CALF:

Week ending Aug. 28, 1948.	2,440
Week previous	2,819
Same week year ago	3,238

LAMB AND MUTTON:

Week ending Aug. 28, 1948.	2,166
Week previous	2,702
Same week year ago	4,785

BEEF CURED:

Week ending Aug. 28, 1948.	24,709
Week previous	17,334
Same week year ago	28,947

PORK CURED AND SMOKED:

Week ending Aug. 28, 1948.	935,792
Week previous	1,112,173
Same week year ago	935,290

LARD AND PORK FATS:

Week ending Aug. 28, 1948.	119,232
Week previous	107,955
Same week year ago	79,758

LOCAL SLAUGHTER

STEERS:

Week ending Aug. 28, 1948.	4,079
Week previous	4,283
Same week year ago	4,839

COWS:

Week ending Aug. 28, 1948.	843
Week previous	850
Same week year ago	1,502

BULLS:

Week ending Aug. 28, 1948.	659
Week previous	611
Same week year ago	761

CALVES:

Week ending Aug. 28, 1948.	10,965
Week previous	11,757
Same week year ago	10,989

HOGS:

Week ending Aug. 28, 1948.	23,533
Week previous	23,420
Same week year ago	24,064

SHEEP:

Week ending Aug. 28, 1948.	37,314
Week previous	35,722
Same week year ago	38,579

Country dressed product at New York totaled 3,758 veal, 3 hogs and 26 lambs in addition to that shown above.

Previous week: 3,531 veal, 1 hog and 15 lambs. Same week 1947: 3,427 veal and 14 lambs.

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended August 28, as reported by the USDA showed an increase in slaughter of hogs and sheep but decreases in cattle and calves.

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC:				
New York, Newark, Jersey City	5,581	10,905	23,533	47,214
Baltimore, Philadelphia	5,039	2,107	15,870	1,948
NORTH CENTRAL:				
Cincinnati, Cleveland, Indianapolis	11,000	3,040	35,905	12,006
Chicago, Elburn	22,428	10,795	41,074	23,462
St. Paul-Wis. Group	21,925	13,692	46,781	11,901
St. Louis Area	14,039	9,746	30,221	15,200
Sioux City	7,289	562	11,697	1,362
Omanha	14,934	1,416	19,059	2,461
Kansas City	16,127	6,417	18,221	19,979
Iowa and So. Minn.	13,367	5,121	95,268	23,134
SOUTHEAST:				
Green Bay, Wis.	7,369	4,883	8,335	...
SOUTH CENTRAL WEST:				
Rocky Mountain	24,338	12,330	25,494	33,345
PACIFIC:				
Grand total	186,057	87,723	399,660	266,712
Total week ago	194,735	92,026	387,332	260,998
Total same period 1947	212,840	101,146	484,066	244,434

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during July, 1948—cattle 75.2; calves 66.7; hogs 73.6; sheep and lambs 85.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended August 27	2,375	1,779	2,740
Week previous	2,659	1,541	3,562
Cor. week last year	3,620	1,439	3,906

CLASSIFIED ADVERTISING

Unemployed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

POSITION WANTED

Superintendent or Plant Manager

Experienced operator would like to have the opportunity to associate with a reliable firm. 35 years of age, 10 years of practical experience in all departments, college graduate, excellent record and references. W-215, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXECUTIVE: Just returned from Europe and fully familiar with export trade, is available due to sale of plant. Speaks several languages. Excellent connections in France, Belgium, Germany, Holland and Denmark. No objection to travel abroad. W-201, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Casing Department Manager

20 years' experience—large and small packers. Knowledge of all other packing house operations. W-216, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER or SUPERINTENDENT: Of edible or inedible rendering. Know all operations. Cost conscious. Can increase your margins and develop profit making products. W-226, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAINTENANCE and engineering supervisor. Experienced engineer with good education. Young. Aggressive. Can handle crews. W-217, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Would like to invest \$5,000 and my services in independent firm. 17 years' topnotch sales and provision experience. Age 37. W-218, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CHEMIST: Familiar with all phases of meat processing and by-products. Good producer with years of experience. West preferred. W-225, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT available. Over 18 years' experience in all phases of plant operations, both large and small plants. Sober, practical, efficient. W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

NEW ENGLAND STATES SALESMAN

Excellent opening for a high grade salesman with a following, to sell our line of seasoning, cures, etc. Write or wire for particulars.

MEAT INDUSTRY SUPPLIERS

4432 S. Ashland Ave., Chicago 9, Ill.

Wanted

Rendering and Tankhouse Foreman

To take full charge of operating rendering and tankage departments. W-192, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Rendering Plant Cooker Man

Large rendering company with three plants using expeller presses, wants expert cooker man. Material: dead animals, shop fats, bones, slaughter house offal. Plenty of chances for advancement for right party. State experience and salary wanted. W-176, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Casing Salesman

Medium-large progressive casing house desires an experienced casing salesman for New York State and bordering western territories. We are not necessarily looking for too large volume, but are seeking a man who will sell his customers intelligently, thus keeping returns and complaints to a minimum. We will offer an exceptionally low proposition to the right party and if there is a man in this business who has been wondering when a real opportunity will come his way... this may well be it. All replies will be held in strict confidence. Our men know of this ad.

W-213,
THE NATIONAL PROVISIONER
740 Lexington Ave.,
New York 22, N. Y.

Rendering Plant Executive

Excellent opening for experienced hide and rendering executive to operate established business. Good salary and permanent profit interest assured for right man. Address replies, giving full details to Box W-219, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

EQUIPMENT FOR SALE

EQUIPMENT FOR SALE & WANTED

PACKING HOUSE

BUCKETS—Galv., similar to Anco #34, for meat or ice.....\$25.00 ea.
HACON HANGERS—8000 Available
 8 Frong06 ea.
 10 Frong08 ea.
SMOKE STICKS—Wood—5000 Available.....05 ea.
GAMBRELS—Wood—Hog—22"15 ea.
ICE MACHINE—Frick 10x10, Serial 41800
 125 HP, direct connected motor, 300 rpm.
 complete with exciter & panel board.....\$5000.00

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHESAPEAKE 5300

Single items or complete plants bought and sold.

Meat Packers—Attention

FOR SALE: 1-100 gallon jacketed, agitated Steel Kettle; 2-Anco #261 Grease Pumps, M. D.; 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hettmann #24 Mixer, 60025 capacity, requires 40 HP, jacketed trough; 1-Enterprise #1000 roller, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless Jacketed Kettles, 30, 40, 60, 80, 100, 160 gallon; 30-Aluminum Jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Neil 4x9" Lard Roller; 1-Anco #346 Lard Roll, m.d.; 1-Brecht 100025 Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?
 CONSOLIDATED PRODUCTS CO., INC.
 14-19 Park Row, New York City, N. Y.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Mckinlay, Pennsylvania.

PICKLING VATS

Hardwood (165 gal. cap.) Special \$7.80 each. Free delivery, certain areas. Meat Packers Supply Co., 5427 N. Kenmore Ave., Chicago 40, Ill.

HELP WANTED

BEEF MAN wanted by eastern packer. Must be fully qualified to take complete charge of sales cooler, including small stock. Prefer ability to go out and purchase live animals in addition as occasional demands. Write W-179, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Junior Supervisors

We have openings for supervisors of the junior grade in all operating departments in slaughtering and packing plant. Chicago area applicants only. Agar Packing & Provision Co., 4057 S. Union Ave., Chicago 9, Ill.

SAUSAGE FOREMAN

Want capable, experienced sausage man who can handle large production all types sausage, loaves, specialties, etc. Must be sober and industrious. Union labor. State age, family status and give references. Plant located in middle west. W-222, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CURING FOREMAN

Medium sized plant has opening in Kansas City-St. Joseph area for curing foreman, age 30 to 40, minimum 5 years' experience, pork and beef, able to direct and get along with men.

W-220, THE NATIONAL PROVISIONER
 407 S. Dearborn St., Chicago 5, Ill.

BEEF SALES MANAGER

Wanted with eastern and Chicago connections to handle sales of straight cattle for well established small packer with high class reputation located in Northern Indiana. We are interested only in a man who is thoroughly experienced, highly respected, and acquainted with the trade. Must provide exceptionally good references for honesty, integrity and ability. State qualifications and salary expected. Write giving complete details to W-221, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

For Immediate Delivery from Stock

80025 Boss Meat Mixer with 10 HP motor
 Silent Cutter Boss 36" Bowl with 20 HP motor
 Silent Cutter Buffalo 45A & other sizes
 Rotary Cutter with 21-30" Round Blades
 Bacon Slicers; Hottmann Mixers; Stuffers; Tanks;
 Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

FOR SALE

106,848 cans in bags, size 40x312. Suitable for food products. One coat ball lithographing.

One 75 H.P. used HRT boiler. Offered F.O.B. New Albany, Indiana.

One used custombuilt deep freezer. Approximately 11 cubic feet, temperatures to 20 degrees below 0°.

FS-210, THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: One new model 5-9 Haysen carton wrapping machine, used 30 days, cost \$2,600.00, will sell for \$1,500.00. FS-150, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: New Fruehauf 24 ft. reefer trailer 1000x20 tires, rear and curb doors, vacuum brakes, dem. 24'x8'x6'x10 1/2". P. O. Box 365, Flint, Michigan.

WANTED: UNION SPECIAL—1800 A J casings sewing machines. W-223, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

FOR SALE: Complete sausage factory in A-1 condition, now operating in Milwaukee for over 25 years. Will sell part or whole. FS-215, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Sales Representatives

Calling on meat packers and sausage manufacturers to handle the fast growing line of E P C O seasonings, emulsifier, cures and binder. Write direct to Essential Products of Cleveland, Inc., 4647 Broadway, Cleveland 4, Ohio.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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HORSEMEAT

Good Eatin' Dog Food Co.
 444 Fairmount Avenue
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Attention Wholesalers and Beef Boning Establishments

Old established midwest slaughterer located in heart of good cow country is desirous of acquiring additional wholesale and beef boning carload users on consistent weekly basis. Excellent workmanship and uniform grading. Kill principally good quality breaking and boning cows and bulls. Also, can offer a good beef offal package. Can guarantee to ship you the type of merchandise you may require.

W-205

THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Sausage and Smokehouse

7570—SILENT CUTTER: Boss 80-A, 3752 cap., with 30 HP motor and starter, Excel. Cond.....\$2500.00
 7892—SILENT CUTTER: Buffalo, Model 27-B, 5522 cap., with 5 HP motor.....400.00
 7822—SILENT CUTTER: Buffalo, #32, 10022 cap., with 3 HP motor.....550.00
 7508—SILENT CUTTER: Menges #38, 17522 cap. No motor. Recand. With new gear and new knives.....600.00
 7733—LIGHTNING CUTTER: Oppenheimer, #162, with new 15 HP motor, 15022 cap., roller chain drive. Two sets of knives, 30 knives. Recand. & guar.....1000.00
 7872—STUFFER: Boss, 400 lb. Recand. & guar.....805.00
 7513—STUFFER: Boss, 20022, Double Yoke type head, with new automatic valve assembly, new piston. Excel. Cond.....505.00
 7811—MIXER: Buffalo, 1500 lb., with 15 HP Century motor.....825.00
 7823—MIXER: Champion, 550 lb. With 5 HP U.S. Uniflow motor.....750.00
 7874—MIXER: Buffalo #22, 400 lb. cap., silent chain drive, with 5 HP, 3/60/220 motor. Recand. & guar.....750.00
 7708—BACON SLICER: U.S. #150-B, 15022 cap. per hr., with new blade, belt drive, conveyor.....690.00
 7875—BACON SLICER: Very good condition.....650.00
 7871—GRINDER: Buffalo 66-B, with 25 HP 3/60/220 motor. Recand. & guar.....985.00
 7877—AIR COMPRESSOR: Curtis, 3x3 1/2, with 1 HP 3/60/220 motor. Recand. & guar.....200.00
 7878—CURE FAT CUTTER: Alexander-works, Model 4150, belt drive. Recand. & guar.....350.00

Rendering and Lard

6002—COOKER: Dry rendering, Boss, 5x9, 25 HP motor, gear wheel and chain driven.....\$1400.00
 7272—DRY RENDERING COOKER: Anco, 3x10, 800022 cap, 25 HP motor, percolator pan, extra set new blades.....2500.00
 7895—HYDRAULIC PRESS: Dupps, 300 ton, with pump.....Bids Requested
 7841—HYDRAULIC PRESS: 150 ton, with pump, in excellent condition.....1000.00
 7850—FILTER PRESS: Sperry, 30x36, 36 plates, #65208, practically new, with hyd. closing devices.....2500.00
 7789—HOG: #15 CRD Mitte & Merrill, no motor, in operating condition, buyer's inspection.....1000.00
 7897—EXPELLERS: (C) Super Duo, Triple tempering apparatus, with 40 HP 1200 RPM motors. Used on soy beans. Each.....5000.00

Miscellaneous

7515—TOLEDO SCALE: cap. 15022, Model 1811-A, Serial #2461717, with castors and pan.....\$ 375.00
 7842—KETTLE: Stainless Steel, 80 gal. jacketed, with plain steel outer jacket. Complete with valve, stand and cover.....190.00
 7896—AMMONIA COMPRESSOR: York, 10x10, 2 cylinder, NEW original crate, Model D-8, 125 HP, GE, synchronous motor, 360 RPM, 3/60/220, with GE Generator Set, Starter.....0100.00
 7893—VILTER PAK-ICER units, NEW: 1 ton capacity, complete with storage bin, 3 HP Brunner Compressor.....1875.00
 7500—PEELER: Hobart Abrasive type for vegetables & potatoes, 1 peck per min., 1/4 HP, 3/60/110 Hobart motor 1725 rpm, excel. condition.....100.00
 7502—BRINE SPRAY BLOWER: Buffalo: ammonia type, #434, 30,000 BTU's per hr.....800.00
 6824—PAPER CUTTER: Paragon, motor drive, 14". Excel. Cond.....40.00
 7875—HOG DEHAIRER: Baby Boss, with motor and gambrelling table. First class cond.....1100.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

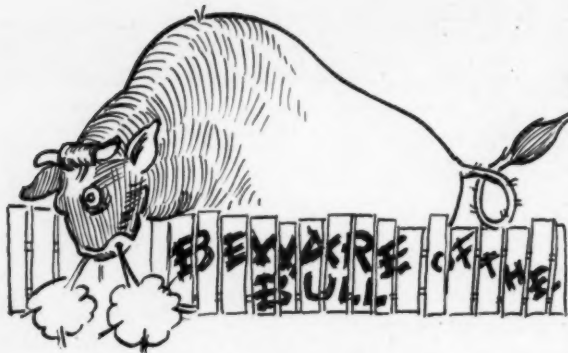
BARLIANT AND COMPANY



7670 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.



It was a small steak, said George Nickel, but not that small. The steak was a \$2.35 number that George nonchalantly stuffed in his pocket after a visit to a Milwaukee meat market. George got as far as the door before the butcher spotted him. So all in all George wound up paying the judge 50 bucks on a disorderly conduct charge and the butcher got his steak back. Queried as to the reason for his actions, George replied it was his protest against high meat prices.



Hollywood has the last word on most everything these days and this time they've focused on meat. Not meat as you and I know it, but choice cuts all set up in a store window on velvet pillows complete with lighting effects. It sounds slightly ridiculous, but the store operating this concession says Betty Grable used to come every day just to look in the window, and finally summoned up sufficient courage to ask what the stuff was.



The purple cow has been seen—and by a sober scientist—but didn't look too good. Dr. George K. Davis of the Florida agricultural experiment station contends that a black animal faded to lavender because of copper deficiency in Florida muck soil. All the cattle grazing on the spot changed color, but only one had the imagination to turn purple. The bones of the cattle became brittle and their bodies skeletal because copper was lacking in the grass they ate. Once copper was added to the soil fertility their recovery was quick.



For centuries the Chinese ground up seaweed and used it on food to enhance flavor. Now, chemists have produced MSG (monosodium glutamate), claimed to pep up the taste buds and make food taste better. Advertising campaigns are being prepared to sell the housewife. It is also expected that it will be used by big and famous restaurants to make eaters talk about their food, and thus may become as common as salt and pepper, the manufacturers hope.



Our correspondent in Peoria writes us of her shock in walking into the local butcher store the other day and hearing that veal liver was 98c a lb. She proceeded to tell the butcher that he ought to be ashamed of himself. "I am," was his reply. "But I bet that calf's mother would be mighty proud!"

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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